BBC goodfood
Middle East
January 2024
DHS15
www.bbcgoodfoodme.com

Fresh & Wholesome

- Winter panzanella
- Cod & prawn pie with saffron potatoes
- Spinach, beetroot & goat's cheese roulade



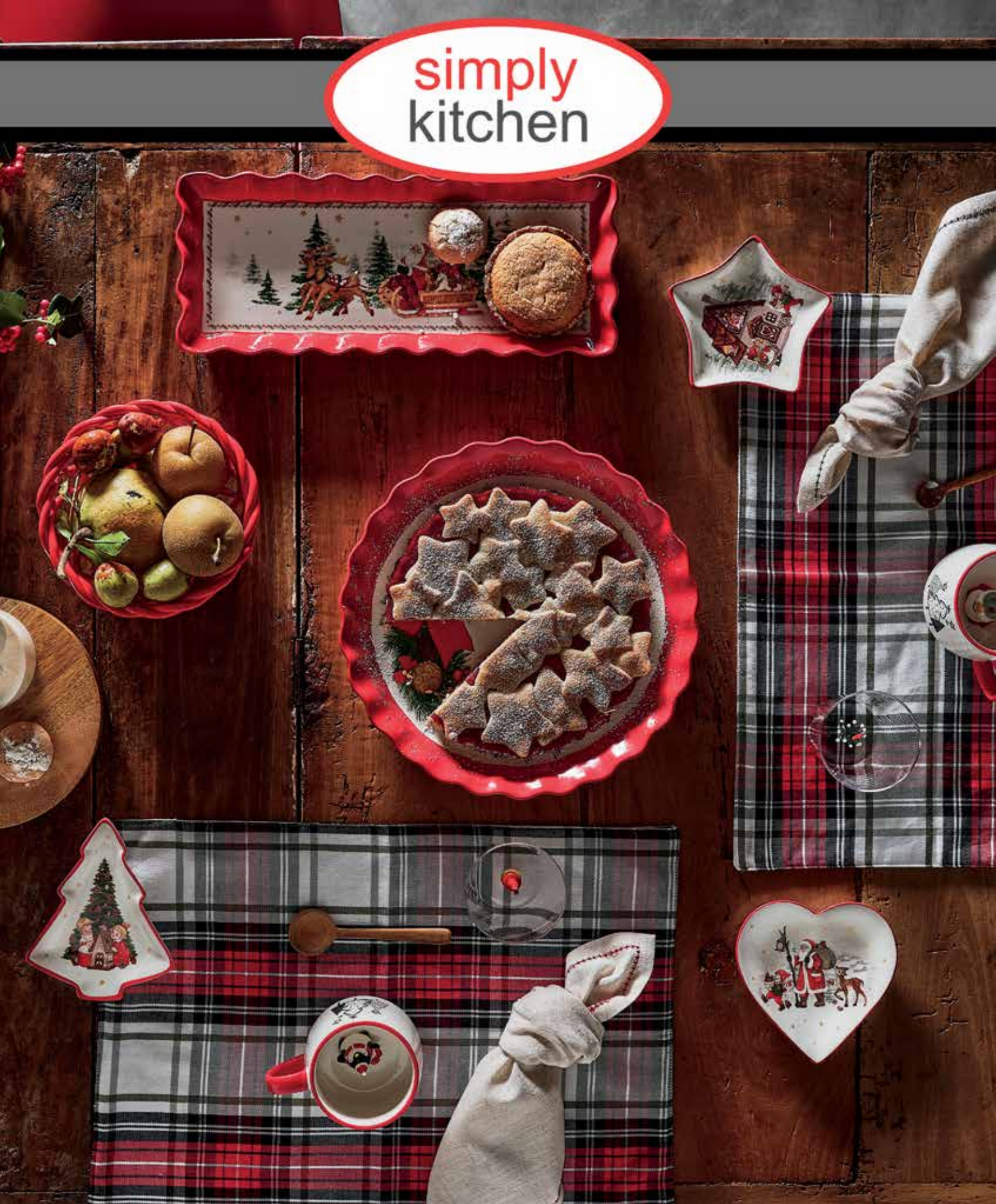
Celebrate Orthodox Christmas with our holiday specials

Scrumptious delights

- Apple crumble trifle
- Celeriac & hazelnut muffins
- Frosted pinecone cake

CPI
Publication licensed by
Dubai Production City, DCCA

simply
kitchen



Available from SIMPLY KITCHEN stores in Dubai Hills Mall, Mall of the Emirates, City Centre Zahia, Ibn Battuta Mall, Dubai Festival Plaza, Yas Mall, Dalma Mall and Manar Mall & THINK KITCHEN stores in Dubai Festival City, Dubai Mall, Mushrif Mall, Marina Mall Abu Dhabi, Bawadi Mall, Bawabat Al Sharq Mall and BHS Al Ain store.

Simply Kitchen Stores simplykitchenstores

Welcome!



As we step into a brand-new year, our culinary resolutions are filled with exciting promises of learning, indulgence, and the joy of creating memorable meals. In this edition, we're diving into the world of new skills (p14) and timeless traditions, offering you a delightful line-up to elevate your culinary prowess.

For those seeking stress-free starters (p25) and a touch of magic for Orthodox Christmas, the January issue is filled with delectable recipes that infuse warmth into your holiday table. Vegetarian showstoppers (p30) take centre stage, proving that plant-based dishes can be as glamorous as they are relishable. Learn how to turn simple ingredients into extraordinary masterpieces.

When it comes to making the most of holiday leftovers, we've got you covered with our *Best Ever Leftovers Sandwich* (p36), in addition to our *Love your holiday leftovers* feature on page 44. We've also curated a guide on how to make ingredients work harder for maximum taste and value (p50). Discover innovative ways to repurpose and reinvent your surplus, turning them into creations that will impress even the most discerning palates.

Join us this 2024 as we explore new skills, revive traditions, and celebrate the simple pleasures of cooking. May your kitchen be filled with laughter, warmth, and the enticing aroma of our carefully crafted recipes.

Happy New Year!

Nicola Monteath
Editor

These are a few of our favourite dishes...



"I'm always looking for wholesome dinner ideas. This bright and nutrient-packed Fajita chicken rice bowl with burnt lime has become a new favourite."

Liz Smyth, Group Sales Director



"The magic of the holiday season is carrying on through January with this Baked camembert & brioche bun wreath"

Blanche D'mello, Assistant Editor



"I'm embracing Veganuary with this winter warming Vegan leek & potato soup"

Gill Fairclough, Sales Director

BBC goodfood Middle East

EDITORIAL
EDITOR: Nicola Monteath
nicola.monteath@cpimediagroup.com
ASSISTANT EDITOR: Blanche D'mello
blanche.dmello@cpimediagroup.com

ADVERTISING
GROUP SALES DIRECTOR: Liz Smyth
liz.smyth@cpimediagroup.com
SALES DIRECTOR: Gill Fairclough
gill.fairclough@cpimediagroup.com
SALES DIRECTOR: Carol Owen
carol.owen@cpimediagroup.com

bbc.sales@cpimediagroup.com

MARKETING
marketing@cpimediagroup.com

DESIGN
Froilan A. Cosgafa IV

FOR OTHER ENQUIRIES, PLEASE VISIT:
www.bbcgoodfoodme.com

FOUNDER CPI MEDIA GROUP
Dominic De Sousa
(1959-2015)

PRINTED BY
Al Salam Printing Press LLC

PUBLISHED BY
CPI

Head Office:
Office 1307, DSC Tower, Dubai Studio City,
Dubai, United Arab Emirates, PO Box 13700
Tel: +971 4 568 2993

Email: info@cpimediagroup.com

A publication licensed by Dubai Production City, DCCA

© Copyright 2024 CPI Media Group FZ LLC.
All rights reserved.
While the publishers have made every effort to ensure the accuracy of all information in this magazine, they will not be held responsible for any errors therein.

www.cpimediagroup.com

BBC Good Food, UK
GROUP EDITOR IN CHIEF: Christine Hayes
GROUP MAGAZINES EDITOR: Keith Kendrick
COMMERCIAL DIRECTOR: Simon Carrington

BBC Studios, UK Publishing
CHAIR, EDITORIAL REVIEW BOARDS: Nicholas Brett
MANAGING DIRECTOR, CONSUMER PRODUCTS AND LICENSING: Stephen Davies
DIRECTOR, MAGAZINE PUBLISHING: Mandy Thwaites
COMPLIANCE MANAGER: Cameron McEwan

UK.publishing@bbc.com
www.bbcstudios.com

Immediate Media Co Ltd
EXECUTIVE CHAIRMAN: Tom Bureau
CEO: Sean Cornwell
COO & CFO: Dan Constanda
DIRECTOR INTERNATIONAL, LICENSING & TOP GEAR MAGAZINE, UK: Tim Hudson
HEAD OF PARTNERS, BRAND MANAGEMENT & ETHICAL COMPLIANCE: Molly Hope-Seton

BBC Good Food ME magazine is published by CPI Media Group under licence from Immediate Media Company Limited, Vineyard House, 44 Brook Green, Hammersmith, London W6 7BT.
The BBC studios logo is a trade mark of the British Broadcasting Corporation. Used under licence.
© Immediate Media Company Limited.



68

CONTENTS
January 2024

UPDATE

4 YOUR SAY
Find out if you won the Star Letter prize

6 NEWS NIBBLES
The latest in culinary news across the GCC

8 FLAVOURS OF THE MONTH
Take your pick from our roundup of new restaurants and menus to try across the region

12 TRIED AND TASTED
Two fine dining venues to dine at this month

14 LEARN SOMETHING NEW
Master pickling techniques and a flavour-packed roast

EASY

18 MIDWEEK MEALS
Dinners ready in 30 minutes and under

25 STRESS-FREE STARTERS
Clever shortcuts for the big day

30 VEGETARIAN SHOWSTOPPERS
Enhance your meat-free table with impressive mains

34 TV CHEF
Try out Rick Stein's Smoked haddock rarebit with spinach

36 IT'S A CRACKER
Transform lunch leftovers into an ultimate sandwich

39 AIR-FRYER PARTY
Effortless freeze-ahead nibbles for enjoyment







44 LOVE YOUR HOLIDAY LEFTOVERS
Turn surplus ingredients into special meals

49 FRIDAY NIGHT
Our twist on the viral TikTok pasta

50 HOW TO USE UP EVERYTHING
Ways to minimise waste and maximise flavour

WEEKEND

56 TOM KERRIDGE
Elevate a warming stew into a family-friendly pie

59 CELEBRATE SUNDAYS
Make a statement with this sumptuous roast soup

61 SOW, GROW, GLOW
Make the best of the season with root veg and brussels sprouts

68 NEXT LEVEL
Enjoy a spectacular centrepiece for dinner

70 BAKE SOMETHING MAGICAL
Learn how to create a cute igloo and elegant frosted cakes

75 SWEET & SCRUMPTIOUS
Dazzle with trifle, pavlova, and semifreddo

FAMILY

81 A FEAST FOR MOVIE NIGHT
Share these homemade treats with loved ones

HEALTH

90 SEAFOOD MADE SPECIAL
This healthy pie is perfect for welcoming guests

92 COMFORT IN A BOWL
Prepare this dairy-free Vegan leek & potato soup

GOURMET LIFESTYLE

94 THE SUITE LIFE
An unforgettable stay awaits at Fairmont Bab Al Bahr

COMPETITIONS

99 GIFT VOUCHERS, MEALS AND PLENTY MORE.

Our recipe descriptions

V Suitable for vegetarians.

You can freeze it.

Not suitable for freezing.

Easy Simple recipes even beginners can make.

A little effort These require a bit more skill and confidence – such as making pastry.

More of a challenge Recipes aimed at experienced cooks.

Low fat 12g or less per portion.

Low cal 500 calories or less per main.

Superhealthy Low in saturated fat, 5g or less per portion; low in salt, 1.5g or less; and at least one of the following: provides one-third or more of your daily requirement of fibre, iron, calcium, folic acid and/or vitamin C, or counts at least one portion of your recommended 5-a-day fruit and veg.

Good for you Low in saturated fat, low in salt.

Heart healthy Low in saturated fat, with 5g or less, and low in salt, with 1.5g or less, and high in omega-3 fatty acids.

1 of 5-a-day The number of portions of fruit and/or veg contained in a serving.

Vit C Iron Omega-3 Calcium Folate Fibre

Indicating recipes that are good sources of useful nutrients.

GLUTEN FREE Indicates a recipe is free from gluten.

Some recipes contain pork. They are clearly marked and are for non-Muslims only. Look for this symbol:

P Contains pork.

Your Say

We love hearing from you!

star letter



My youngest daughter had a Christmas party in her class. Thanks to the *BBC Good Food Middle East* magazine we made the cutest Gingerbread brownies. It was so much fun cooking with my daughter. This recipe is so easy to follow and recreate. The kids in her class loved it. The brownies were incredibly fudgy and delicious, and the adorable gingerbread on top was the ideal finishing touch. My daughter also wanted to prepare the apple, cardamom, and stem ginger granola to express her gratitude to her teachers. Finally, we adored the points of presentation that were provided next to the recipe. My daughter placed the granola in the mason jars with a heartfelt note for each teacher. Thank you *BBC Good Food* for these amazing festive recipes that are perfect for all ages.

Berty Gomez



I was especially thrilled by the holiday-themed content. The show-stealing festive recipes, like the Chestnut Profiteroles and Pumpkin & Pecan Cheesecake Pie, were mouth-watering. The cover feature on Gingerbread Brownies particularly caught my eye; it's a unique twist on a classic treat perfect for gatherings. I also appreciated the energy-efficient recipe ideas, like air-fried mince pies, which are both delicious and eco-friendly. The section on homemade gifts was delightful, offering creative and personalized ideas for our holiday season.

Johannes Roth

The December issue is a culinary and festive treasure trove even for someone like me who doesn't traditionally celebrate Christmas. The online advent holiday calendar idea, focusing on the UAE's December events, provided a unique perspective that I thoroughly enjoyed. The articles beautifully captured the essence of Christmas festivities, evoking a warm feeling and prompting reflections on family love, transcending cultural boundaries. I found myself appreciating the joy and togetherness it brings. The true highlight, however, lies in the recipes. As an aspiring chef for family dinner nights, I couldn't resist trying the tear-apart bread with cheese bake, and beef patties – perfect for those lazy days when comfort is key. The sunken olive oil and chocolate cake, a dessert lover's dream, stood out with its enticing description, leaving me eager to recreate the magic in my own kitchen. Of course, the star of the show is the mouthwatering turkey and trimmings. I'm excited to infuse my holidays with a touch of tradition through this tantalizing recipe, a testament to the magazine's commitment to culinary excellence.

Mishka Harris



WIN!

JAPANESE BRUNCH FOR FOUR AT IKIGAI RESTO + BAR, WORTH AED1,200

Drawing inspiration from the lively atmosphere of Japan's izakaya taverns, Ikigai is an ideal destination for authentic Japanese soul food. The venue is committed to catering to guests' appetites with a menu showcasing Japanese-inspired dishes enriched with contemporary twists. The culinary offerings are defined by simplicity, ease, and a lavish burst of flavours, crafting an experience that is both delightful and straightforward.

To send in your Star Letter and win this prize, visit the Competitions page on **bbcgoodfoodme.com**

TALK TO US!

Email us on ***feedback@bbcgoodfoodme.com***
with your thoughts and comments, and send us your photos with your copy of BBC Good Food ME!

You can also connect with us on social media! Find us on: ***@bbcgoodfoodme***

Or, you could write to us at: The Editor, BBC Good Food Middle East. Office 1307, DSC Tower, Dubai Studio City, Dubai, United Arab Emirates, PO Box 13700.

Photographs SUPPLIED

BBC goodfood Middle East

MAGAZINE AWARDS 2023



Exhibit your brand at the BBC Good Food Middle East Magazine Awards 2023

A unique opportunity to present your product to the region's top foodies.

Bringing together over 400 culinary enthusiasts, the best of chefs and hospitality industry professionals, the glamorous gala dinner and awards will commence with a reception area, where you can showcase your finest food and beverage offerings at a dedicated Tasting Station.

Brand benefits:

- Logo and partner title on pre-event branding including EDM's and Adverts in print.
- Invitations for 2 guests.
- The option to present one winner's award on stage.
- Coverage of the Event and photo of your display station in the post-event print issue of *BBC Good Food Middle East.*

GET IN TOUCH FOR EARLY BIRD RATES!

Limited spots are available. For more information, email **info@cpimediagroup.com**

NEWS *nibbles*

What's hot and happening in the culinary world, in the UAE and across the Middle East





THIS MONTH WE LOVE...

SUSTAINABLE STEP



IFFCO has launched a significant initiative as part of its commitment to addressing climate change and cutting carbon emissions. To revolutionise olive oil production, IFFCO has introduced a range of carbon-neutral olive oil products under its renowned Rahma brand, utilizing sustainable practices. These products not only retain their rich flavours but also minimise their environmental impact. Aligned with the UAE's dedication to sustainability in 2023 and the hosting of COP 28 in Dubai, IFFCO has joined forces with Climate Impact Partners, a specialized company in carbon market solutions, to accelerate the process of obtaining carbon-neutral certification for two key product portfolios: Extra Virgin Olive Oil and Organic Extra Virgin Olive Oil. Additionally, the group has partnered with suppliers and industry stakeholders, encouraging them to embrace sustainable practices while promoting biodiversity and protecting the delicate ecosystems surrounding the olive groves.

Tashas Group has unveiled its latest venture into the realm of premium olive oil. Crafted under the "by tashas" brand, the product lineup features Extra Virgin Olive Oil for tashas café (AED100), Extra Virgin Olive Oil at Avli by tashas (AED120), and Extra Virgin Olive Oil for Flamingo Room by tashas (AED120). Tashas café will also offer artisanal Balsamic Vinegar exclusively produced in limited batches (AED80).

Photographs SUPPLIED



EMBRACE VEGANUARY

Switch Foods (a groundbreaking FoodTech start-up based in the UAE) invites consumers to embrace Veganuary with a tantalising selection of plant-based meat dishes that redefine the dining experience, while maintaining a focus on exquisite taste. Whether you are committing to a New Year's resolution to reduce meat consumption or simply celebrating the vegan month, Switch Foods is now easily accessible at select stores and premium venues across Dubai. Committed to providing 100% clean-label meat alternatives that are GMO-free, soy-free, allergen-free, gluten-free, and entirely vegan, enjoy a diverse range of plant-based products, including Kabab, Kafta, Soujuk, Mince meat, and Burger patties.

Available at Spinneys, Grandiose, Carrefour and Waitrose.

DELIVERY TO YOUR DOORSTEP



Introducing a revolutionary delivery concept, Yama, crafted by the chefs behind the acclaimed Japanese restaurant, Clay Dubai, directly to your doorstep. Launched on Careem and Deliveroo, Yama seamlessly merges high-end dining with the convenience of your preferred sushi and yakitori destination, all at affordable price points. Indulge in offerings such as the zesty Tuna nikkei or refreshing Shiso mint lemonade, whether enjoyed solo or as part of shared meals like Ceviche and Maki rolls, ensuring a seamless and exquisite dining experience, just a click away.

Visit foodfundint.com.

THE BEST IN BEEF



Westholme, a renowned leader in the Australian Wagyu beef market, is making its debut in professional kitchens across the UAE. Widely acknowledged globally for its exceptional quality and flavour, the Australian Wagyu originates from the natural rangelands in Northern Queensland. Founded on a commitment to animal welfare and environmental conservation, Westholme's Wagyu is derived from the world's finest Japanese Wagyu. Rigorous breeding practices result in Wagyu known for its intramuscular fat and juicy tenderness, with cattle born wild on expansive rangelands and nurtured for a minimum of 330 days on a proprietary grain mix.

Dedicated cattlemen and women, chosen for their expertise, meticulously oversee every step of Westholme's supply chain, ensuring a traceable product of unimpeachable quality. This approach has led to an Australian Wagyu that chefs admire for its rich flavour, delicate marbling, tenderness, and unwavering consistency. Westholme is available at JW Marriott Marquis, Atlantis, Royal Atlantis, and Nammos, among others.

NOW IN SHARJAH



Géant, a leading retail brand under GMG, has opened its doors in Sharjah. This marks the 53rd store in GMG's Everyday Goods – Retail division, embodying a commitment to quality, affordability, and convenience in shopping experiences. The first Géant hypermarket in Sharjah caters to the diverse needs of local families and residents. Géant emphasises unbeatable value, aiming to become the preferred destination for weekly shopping needs with a comprehensive range of essentials, innovative concepts including ready meals and global cuisines, and the upcoming "Le Café by Géant" in early 2024. The hypermarket, conveniently located in the basement of Sahara Centre, provides direct access to dedicated parking, ensuring accessibility and ease for shoppers.

Flavours of the month

What's hot and happening around town this month



ZINN CAFE & BISTRO

Chef Dalia Dogmoch brings Zinn Cafe & Bistro to Dubai, fusing French Mediterranean and Arabic influences in a casual yet refined dining experience, with two inviting locations in Umm Al Sheif and Dubai Sports City. The diverse menu accommodates various dietary preferences, offering a range of breakfast choices, salads, bowls, Tartines, and notable dishes such as the 7-hour braised Lamb shoulder and Chicken taouk, while dessert options feature Labneh cheesecakes and Banana French toast.

Visit Instagram (@zinncafebistro).



SAND & KOAL

Emirates Palace Mandarin Oriental, Abu Dhabi introduces Sand & Koal, a new dining destination featuring live fire for immersive dining experiences. Sand & Koal, is a reflection of both the al fresco dining location and the cuisine it offers, symbolising day and night respectively. Positioned along the beachfront, the venue provides a laid-back atmosphere for casual lounging, leisurely lunches, picturesque sunset drinks, and torch-lit fine dining. The menu boasts wholesome vegetable-based recipes, raw, smoked, and charred seafood, unique meat cuts, grilled skewers, and delightful crudos.

Contact +9712 690 7999

Zinn Cafe & Bistro

Photographs SUPPLIED



BOGA SUPERFOODS

Dubai's latest farm-to-fork restaurant in City Walk has officially launched, featuring a diverse all-dining menu centred around clean, wholesome dishes made in-house. The restaurant prioritises conscious dining and clean eating, committing to zero additives and partnering with Bustanica, the world's largest hydroponic farm, for its greens. The thoughtfully crafted menu includes options such as the Mango bango salad, Sombrero salad, Cheddar broccoli soup in a bread bowl, Classic chicken cheddar sandwich, and plenty more.

Visit bogasuperfoods.ae.



RIINA

riina, a new all-day restaurant in Tilal Al Ghaf, brings a relaxed yet lively atmosphere for breakfast, lunch, and dinner, with its interior showcasing earthy tones, organic edges, and a biophilic approach. Inspired by the Mediterranean lifestyle, the menu emphasizes additive-free dishes, embodying the concept of "purity." Highlights include Smoked salmon flatbread, Seabass in phyllo puff, Grilled lamb chops, and The burger. The beverage menu offers quality coffees, smoothies, and fresh juices.

Visit Instagram (@riina.cafe).



ORIGAMI

Origami Sushi opens its fifth location in Abu Dhabi at Marsa Al Bateen Marina, featuring Japanese culinary craftsmanship with a focus on simplicity and minimalism. The venue's design incorporates natural materials, organic shapes, and ethnic Japanese elements, creating an authentic atmosphere. The restaurant includes a private 'koshitsu room' for intimate dining experiences and presents an exclusive menu for Abu Dhabi patrons, featuring signature dishes and unique offerings like Prawn tempura, Wagyu ribeye, and Chicken tsukune skewers. Signature dishes include Japanese Tuna pizza, Wagyu in potato chips, and a variety of uramaki, maki, sashimi, nigiri, and robata dishes.

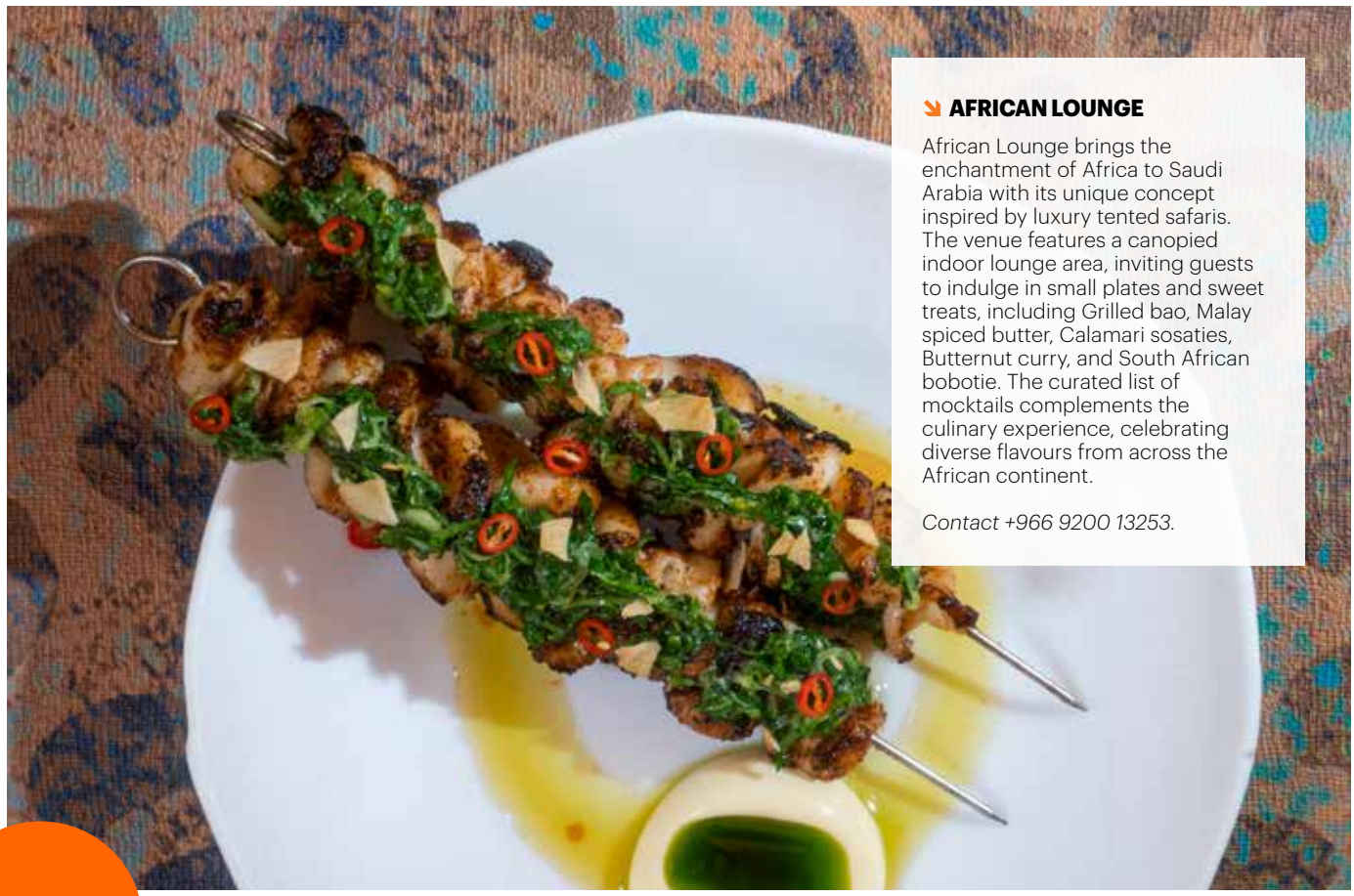
Contact +9712 563 4073.



FOUQUET'S DUBAI

"Pardon My Brunch" at Fouquet's Dubai immerses guests in an elegant Parisian ambience with stunning Burj Khalifa views, catering to Dubai residents seeking a sophisticated experience and the perfect venue to showcase the city to visitors. The brunch features a delightful sharing concept, starting with an impressive appetizer selection including Wild mushroom velouté, Wagyu beef carpaccio, Creamy burrata, and Smoked scottish salmon. The main courses offer a diverse array, from Wagyu beef skewers to Pan-fried Omani prawns, Roasted corn-fed chicken, and Potato gnocchi. The culinary journey concludes with delectable desserts, including Apple tart, Pineapple carpaccio with basil, and Chocolate soufflé.

Every Saturday, from 12-4pm. From AED350 per person. Call +9714 524 5301.

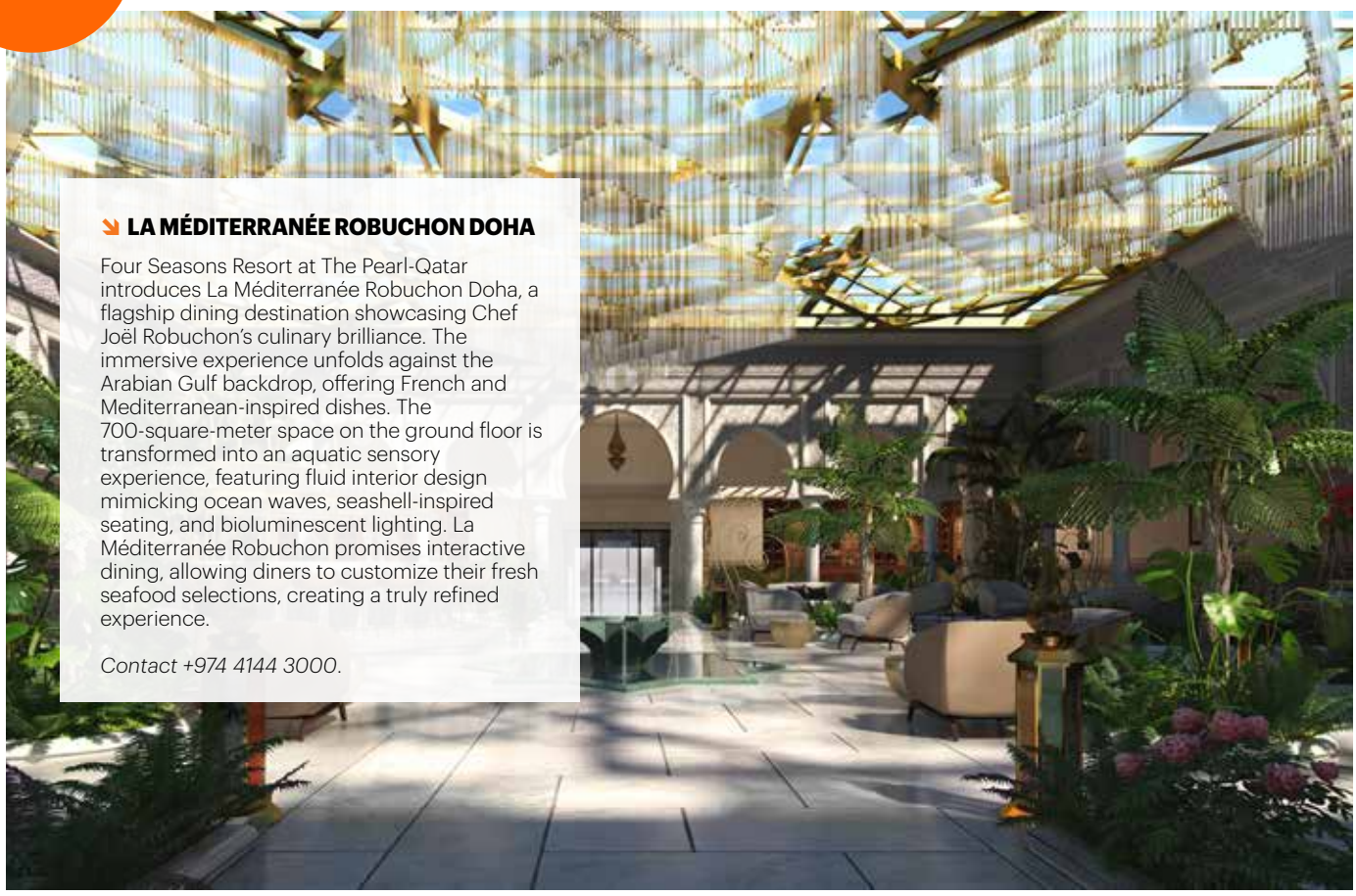


AFRICAN LOUNGE

African Lounge brings the enchantment of Africa to Saudi Arabia with its unique concept inspired by luxury tented safaris. The venue features a canopied indoor lounge area, inviting guests to indulge in small plates and sweet treats, including Grilled bao, Malay spiced butter, Calamari sosaties, Butternut curry, and South African bobotie. The curated list of mocktails complements the culinary experience, celebrating diverse flavours from across the African continent.

Contact +966 9200 13253.

GCC



LA MÉDITERRANÉE ROBUCHON DOHA

Four Seasons Resort at The Pearl-Qatar introduces La Méditerranée Robuchon Doha, a flagship dining destination showcasing Chef Joël Robuchon's culinary brilliance. The immersive experience unfolds against the Arabian Gulf backdrop, offering French and Mediterranean-inspired dishes. The 700-square-meter space on the ground floor is transformed into an aquatic sensory experience, featuring fluid interior design mimicking ocean waves, seashell-inspired seating, and bioluminescent lighting. La Méditerranée Robuchon promises interactive dining, allowing diners to customize their fresh seafood selections, creating a truly refined experience.

Contact +974 4144 3000.

NATURALLY EUROPEAN

Put some color in your cooking with French butter.



Tasteful trends with European butter

Recipes, food photography and food styling by **TheKateTin.com**

SHARING IS CARING

When you eat with loved ones, you feel happier, don't you? Science suggests that sharing food with those who matter relieves stress and results in an amplification of sensations. Interestingly and predictably, breaking bread and butter with loved ones is now a global language. And yes, whilst on the face of it is the food that brings people together — let's not forget the chef, who ensures the traditions and habits of sharing meals keep evolving constantly. Communal eating has always been a guiding factor for the chefs in the F & B industry, and the chefs continue to be the thread when it comes to the fabric of bringing people together over food. So, the next time you set up a butter board at home, make sure to invite friends and family over. How does a butter board work? You spray a thick layer of softened butter on the wooden board. Next, you top the butter-splayed board with a mix of herbs, fruits, edible flowers, and of course, as many chopped, diced, mashed, and julienned, vegetables from winter squash to sun-dried tomatoes. Make it pretty, colourful and full of nutrition. Serve it with sliced French bread or crackers.

BUTTERofFrance

The content of this media represents the author's point of view only and is the sole responsibility of the author.
The European Commission is not responsible for any use that may be made from the information contained herein.

CAMPAIGN FINANCED WITH AID FROM THE EUROPEAN UNION

ENJOY IT'S FROM EUROPE

Tried & tasted

Our top dining experiences this month







LAGUNA BEACH TAVERNA

Laguna Beach Taverna, situated on Palm Jumeirah, presents a serene ambience infused with boho chic elegance and an upscale culinary journey, complemented by beachside views and ambient chill-out music. The venue seamlessly transitions from a relaxed daytime setting to a vibrant and sophisticated evening destination, making it a dynamic and all-encompassing experience.

Immerse in a gastronomic adventure, savour Mediterranean-inspired dishes and the freshest seafood, complemented by refreshing beverages in a sandy setting that invites you to either indulge beside the ocean or relax on day beds.

The highlights

The exquisite small plates, including the well-balanced Manchego cheese & sweet quince paste and the flavourful Bruschettas with olive tapenade, set the stage for a captivating dining experience.

Transitioning to the starters, the Beef Tartare stood out, showcasing a flawless blend of toasted sourdough, lemon, black truffle, and olive oil, allowing the exceptional freshness and quality of the ingredients to shine through. The Couscous salad, with its refreshing medley of pistachio, almond, pickled cucumber, crispy chickpeas, arugula, and candied tomato drizzled with balsamic, complemented the perfectly cooked Mussels in garlic butter sauce, creating a delectable seafood delight.

The main courses impressed with the Fried baby squid, showcasing the perfect balance of crispiness and tenderness, and the comforting Mafaldine pasta with osso buco sauce, enriched by black truffle, parmigiano, and parsley. The Baked Greek feta with honey & lemon stood out with its blend of sweet and savoury, accompanied by candy tomatoes, pomegranate, and parsley. The carnivore's delight, Lamb chop souvlaki, perfectly grilled and served with Canarias mojo rojo and truffle hummus, was another standout. The sides, including Traditional Greek ratatouille and Truffle parmesan fries, enhanced the main courses wonderfully.

As our culinary journey reached its sweet conclusion, the Crème catalan with vanilla custard and burnt sugar offered a classic and satisfying dessert option. The Laguna ice cream, featuring Greek yoghurt, candied lemon, amaretti biscuit, and caramelised almonds, provided a refreshing and palate-cleansing finale.

Book now

Contact +9714 455 6677 or visit sofitel-dubai-thepalm.com/restaurants-bars/laguna/laguna-beach-taverna/

OPA DUBAI

Situated within The Fairmont Hotel Dubai, OPA stands as an elegant yet approachable Greek concept, offering a menu of traditional Greek dishes in a charming setting with a welcoming ambience. The OPA experience extends beyond culinary delights to include Zorba dances, plate smashing, Greek-inspired music, and diverse forms of entertainment.

With tender meats, refreshing salads, and a zest for cultural celebration, explore a multi-sensory Greek experience for a memorable night out this new year.









The highlights

As we settled into our seats, our taste buds were treated to a delightful array of cold starters. The Grilled pita with olive oil and oregano served as the perfect prelude, awakening our senses for the feast that awaited. The Tyrokafteri, a blend of feta cheese, harissa, and roasted red peppers, provided a spicy kick, while the OPA hummus stole the spotlight with its tableside presentation and an array of garnishes including crispy duck, pine nuts, parsley, and red peppers. The highlight of our starters was the juicy OPA manti, a braised wagyu short rib encased in a feta dumpling, drizzled with garlic yoghurt, and adorned with toasted almonds and coriander pesto.

Our captivating evening at OPA Dubai immersed us in a vibrant Greek culinary odyssey with lively entertainment. Traditional Greek dancing and exhilarating staff performances enhanced the celebration, and the breaking of plates tradition created an atmosphere resonating with joyful celebrations for special occasions. The succulent Lamb kebab, accompanied by spicy tomato sauce and garlic yoghurt, further elevated our dining experience.

For the main course, we enjoyed the Lahmajoun artfully presented a delectable blend of minced lamb, tomato, spices, Greek yogurt, and roasted pine nuts, followed by the OPA moussaka with 48-hour braised short rib, spiced aubergine, potato terrine, kasseri cheese, and burnt onion jus. The flavourful Lamb chops, cooked to perfection according to our liking, were presented alongside tangy pickled cucumber and creamy tzatziki, delivering an explosion of flavours in each mouthwatering bite.

As the night progressed, we found ourselves irresistibly drawn to the renowned OPA sundae. Encased in a delicate phyllo cup, this masterpiece boasted a luscious blend of pistachio cream, homemade pistachio, caramel, and velvety Greek yoghurt ice cream. Adorned with artful touches of baklava and crowned with a drizzle of caramel sauce, crispy phyllo, and crushed pistachios, presented a harmonious symphony of sweetness and diverse textures.

Book now
Contact +9714 357 0557 or visit opadubai.com.

Learn something new

Get pickling like a pro and add Caribbean flavour to chicken



Test kitchen secrets

Helena Busiakiewicz, our food content creator on the perfect pickle

Pickling has had a renaissance of late, with people pickling everything from cucumbers to crisps. To pickle something, essentially, is to submerge it in an acidic liquid for a time. The acid in the pickling liquid (usually vinegar) draws out the water from, for example, a cucumber, and replaces it with the pickling liquid. This preserves the cucumber, but also gives it that sweet-and-sour tang.

The essentials for pickling liquid are vinegar, water, salt and aromatics. The best vinegar to use is a white or red wine vinegar, depending on the colour of the pickle you're after. Salt is essential for flavouring, helps prevent spoilage and maintains the crispness of the thing you're pickling by strengthening its cell walls. Sugar will balance the sourness of the vinegar.

You can get creative when adding aromatics. From peppercorns to all kinds of herbs and spices, this is where you can tailor it to suit your tastes. Try experimenting with different flavours – pickling can be done with any amount of veg, so you can start with smaller batches until you perfect your recipe.

Need inspiration? Find our pickle recipes at *bbcgoodfoodme.com/recipes/pickle-recipes*

#socialskills

Our tip of the month from the online world



Air-fryer sprouts

We love charred crispy sprouts, but over Christmas, oven space can be limited. On social channels, people seem to be getting great results with air-fryers. The general rules are to halve the sprouts and toss them in oil, then get creative, adding simple garlic granules or paprika, or toss them with parmesan. Cook on the highest setting for 10 mins, tossing once or twice until charred and crispy. Check out *@cooklikeamother* on TikTok and *@airfryerpapi* on Instagram.

Do you really need... a soufflé dish?

When it comes to making a large savoury soufflé, recipes will call for a soufflé dish. If you're looking for something that's puffed up like a chef's hat, then the depth and dimensions of a ceramic soufflé dish are best. That said, there are other bits of kitchen kit, like a deep cake tin or ovenproof bowl, that will have a similar effect. There's also a more rustic approach to a soufflé in France, which is baked flatter in a gratin dish, but has just as much charm.



The vegetable butcher

Butternut squash

Whether stuffed, roasted or baked in a vegetable wellington, here's how to prepare a large butternut squash



1 Hold the squash steady on your chopping board, and use a sharp knife to trim the top and bottom. Split the squash in half where the long 'neck' meets the bulbous end.



2 If you need to peel the squash, use a Y-shaped or swivel-blade vegetable peeler. (The round 'neck' section is the ideal shape for making a veggie wellington.)



3 Cut the base in half to expose the seeds and scoop them out using a spoon (these can be roasted for a snack).

Stuff the cavity and roast, or slice the butternut squash into wedges or chunks, depending on your recipe.

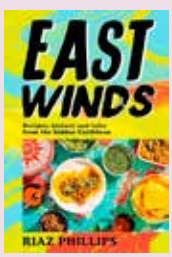


How to roast chicken like Riaz Phillips

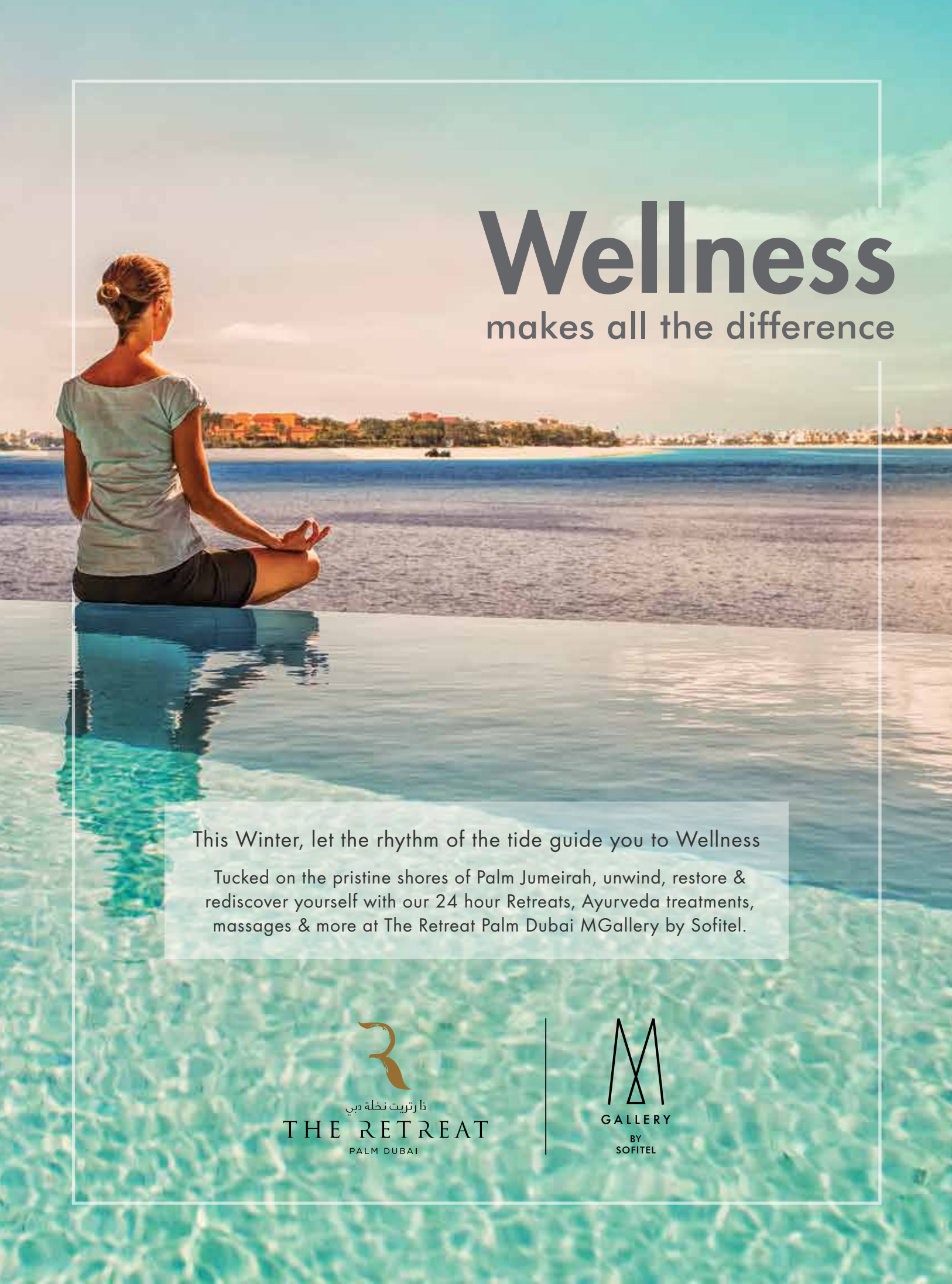
The food writer and author gives us the lowdown on a flavour-packed roast



I like to infuse the flavours I ate growing up into my roast chicken. These include Jamaican jerk seasoning and Trinidad-inspired green seasoning, which is a mix of fresh herbs, garlic, spring onions, lime, and vinegar. First, I spatchcock a medium-sized chicken by removing the backbone, then firmly pressing it down to flatten it. Next, using a serrated or sharp knife, I cut a few diagonal incisions on the leg and breast. I make a marinade with the jerk and green seasoning, to which I add extra garlic and a splash of water, then I season with salt and pepper. I sit the chicken on a tray and really massage the marinade in, including the underside. I cover the chicken and leave to marinate for at least 2 hrs, or ideally overnight in the fridge. To cook, I heat the oven to 220C/200C fan/gas 7. I lay the chicken on a roasting tray, skin-side up, and roast it for 45-50 mins until crisp-skinned and slightly charred. I leave it to rest for 10 mins, then serve it with roast potatoes or rice and peas.



East Winds: Recipes, History and Tales from the Hidden Caribbean by Riaz Phillips is out now.



Wellness

makes all the difference

This Winter, let the rhythm of the tide guide you to Wellness

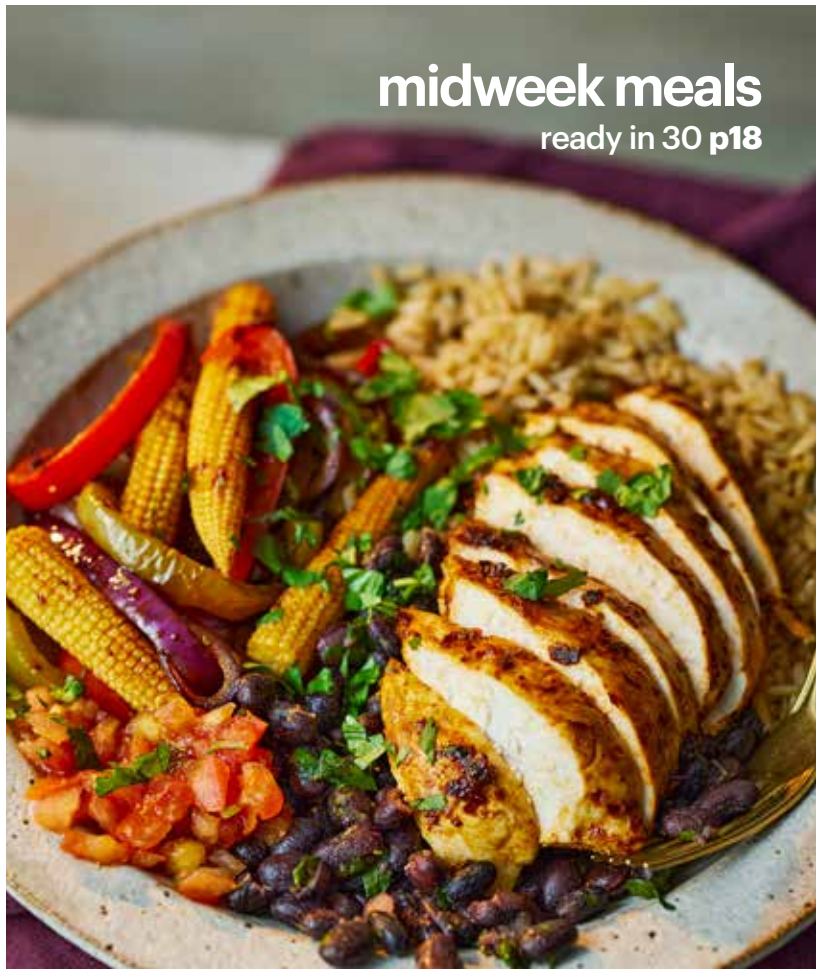
Tucked on the pristine shores of Palm Jumeirah, unwind, restore & rediscover yourself with our 24 hour Retreats, Ayurveda treatments, massages & more at The Retreat Palm Dubai MGallery by Sofitel.

ذا رتريت نخلة جبي
THE RETREAT
PALM DUBAI

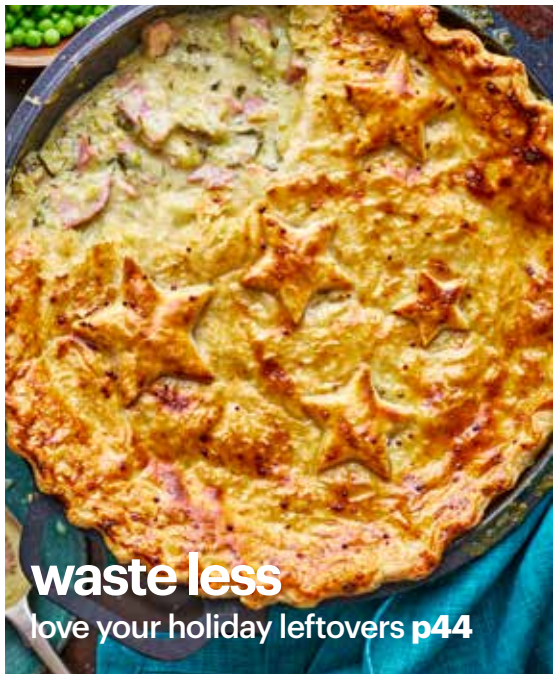
GALLERY
BY
SOFITEL

easy

Delicious, simple, and easy-to-make recipes









midweek meals

COOK SMART

ready in 30

These dinner ideas will refresh your repertoire and make life easier when time is limited

recipes HELENA BUSIAKIEWICZ *photographs* HANNAH TAYLOR-EDDINGTON



Roasted red pepper soup with crispy croutons



Fajita chicken rice bowl with burnt lime

Roasted red pepper soup with crispy croutons

Warm up on cooler evenings with this vibrant soup spiked with fiery chilli powder and harissa. The crispy croutons are optional, but add welcome crunch.

SERVES 4 **PREP** 5 mins
COOK 22 mins **EASY** **V**

2 red onions, roughly chopped
2 carrots (250g), roughly chopped
1 tsp olive oil
2 garlic cloves, roughly chopped
200g jarred roasted red peppers (drained weight), drained and roughly chopped
1 tsp rose harissa paste
1 tsp cumin seeds
1 tsp kashmiri chilli powder (or any other chilli powder)
850ml low-salt vegetable stock
4 tbsp natural yogurt, to serve
For the croutons (optional)
100g slightly stale wholemeal crusty bread, cut into cubes
1 tsp olive oil

1 Blitz the onions and carrots together in a food processor until finely chopped, or finely chop by hand. If making the croutons, heat the oven to 220C/200C fan/gas 6.
2 Heat the oil in a large saucepan over a medium heat and cook the chopped onion and carrot with a pinch of salt for 5-6 mins, stirring frequently until starting to soften. Stir in the garlic and peppers, and cook for 1 min more until fragrant.
3 Add the harissa paste, cumin seeds and chilli powder, and cook for 1 min, stirring. Add the stock and turn up the heat to medium-high, bring to the boil and cook for 15-18 mins until the veg is soft.
4 Meanwhile, if making the croutons, toss the bread with the oil and season well. Tip onto a baking tray and bake for 8-10 mins, or until deeply golden and crisp.
5 Transfer the veg mixture to a high-powered blender (or use a hand blender) and blend until smooth. Season and ladle into bowls. Top with the yogurt, and scatter over the croutons, if using.

GOOD TO KNOW healthy • low fat • low cal • fibre • 2 of 5-a-day
PER SERVING 144 kcals • fat 3g • saturates 0.5g • carbs 21g • sugars 9g • fibre 6g • protein 5g • salt 1g

Fajita chicken rice bowl with burnt lime

Make crowd-pleasing fajitas the easy way with this one-tray recipe.

SERVES 4 **PREP** 5 mins
COOK 20 mins **EASY**

2 large chicken breasts
2 peppers, sliced
2 red onions, sliced
200g baby corn
3 tsp chipotle chilli paste
1 lime, zested, then halved
2 tsp vegetable oil
400g can black beans, drained
15g coriander, roughly chopped
400g cooked brown rice
4 tbsp salsa, to serve

1 Heat the oven to 220C/200C fan/gas 7 and line a large baking tray with baking parchment. Arrange the chicken, peppers, red onions and baby corn on the tray, and spoon over the chipotle paste. Season, then toss to combine. Put the lime halves on the tray, cut-side down, then drizzle the oil over the chicken and veg. Roast for 20 mins, or until everything is cooked through.
2 Meanwhile, warm the beans in a small pan over a low heat, and season. Mix the beans with half the coriander and the lime zest, then squeeze over the juice of the roasted lime. Slice the chicken thinly on the diagonal and divide between four bowls along with the veg and brown rice. Sprinkle over the remaining coriander and serve with the salsa.

GOOD TO KNOW healthy • low fat • low cal • fibre • vit c • 3 of 5-a-day • gluten free
PER SERVING 321 kcals • fat 6g • saturates 1g • carbs 31g • sugars 9g • fibre 10g • protein 31g • salt 0.2g

gf tip
TWIST IT
Veggie fajita rice bowl with burnt lime
Swap out the chicken for **2 blocks of halloumi, thickly sliced**, or **4 falafels per person** in step 1, adding them to the spiced peppers, onions and baby corn 10 mins before the end of cooking in step 1.





Speedy lentil coconut curry

This curry has such great depth of flavour that it tastes like it's been cooked for hours.

SERVES 4 **PREP** 5 mins
COOK 20 mins **EASY** **V**

1 onion, roughly chopped
2 garlic cloves, roughly chopped
1 red or green chilli, roughly chopped
1 carrot, roughly chopped
10g piece of ginger, peeled and chopped
1 tsp vegetable oil
1½ tbsp tikka masala curry paste
400g can cooked green lentils
220ml light coconut milk
200g frozen peas
10g coriander, roughly chopped
200g cooked brown rice
4 tbsp light coconut or natural yogurt, to serve

1 Put the onion, garlic, chilli, carrot and ginger in a food processor and blitz to a smooth paste.
2 Heat the oil in a medium saucepan over a medium heat and cook the veg paste for 4-5 mins until fragrant and starting to soften. Add the curry paste and cook for 1 min more, then add the lentils and stir to combine.
3 Pour in the coconut milk and 150ml water, and bring to the boil. Reduce the heat to a simmer and cook for 10 mins until thickened and creamy. Add the peas in the final 5 mins, and season well.
4 Stir in most of the coriander, then divide the curry between four bowls along with the rice. Sprinkle over the remaining coriander and top with the yogurt to serve.

GOOD TO KNOW healthy • low fat • low cal • fibre • vit c • 2 of 5-a-day • gluten free
PER SERVING 253 kcals • fat 8g • saturates 4g • carbs 31g • sugars 8g • fibre 9g • protein 10g • salt 0.3g

Cavolo nero pasta

The bright green sauce for this pasta comes together in a flash. If you don't have fresh lasagne sheets, you can use your favourite pasta shapes – just amend the cooking time accordingly.

SERVES 2 **PREP** 5 mins
COOK 15 mins **EASY** V

2 garlic cloves
200g cavolo nero, woody stalks removed, roughly chopped
40g parmesan or vegetarian alternative, grated
10g basil, roughly torn
150g fresh lasagne sheets, roughly torn
1 tsp chilli flakes

1 Bring a large pan of salted water to the boil. Peel the garlic cloves and boil with the cavolo nero for 4-5 mins, then transfer to a blender or food processor using a slotted spoon (keep the water boiling, as you will use it to cook the pasta). Add 30g of the cheese, the basil and a splash of the cooking water to the cavolo nero mixture, season, then blitz until smooth and bright green. Transfer to a wide frying pan and warm through over a low heat.
2 Cook the torn lasagne sheets in the pan of boiling water for 2-3 mins until just cooked, stirring to separate. Transfer to the sauce using tongs, and mix to combine.
3 Divide the pasta between two bowls, then sprinkle over the chilli flakes and remaining cheese.

GOOD TO KNOW low cal • calcium • folate • fibre • vit c • 1 of 5-a-day
PER SERVING 400 kcals • fat 9g • saturates 4g • carbs 56g • sugars 3g • fibre 8g • protein 20g • salt 0.4g





Shoot director RACHEL BAYLY | Food stylist LIBBY SILBERMANN | Stylist LAUREN MILLER

Thai curry noodle soup

Speedy, spicy and healthy, you can use whatever veg you have in the fridge to make this filling bowl.

SERVES 2 **PREP** 5 mins
COOK 15 mins **EASY**

1 tsp vegetable oil
1 heaped tbsp Thai green curry paste
220g stir-fry vegetable mix
150g raw prawns, shelled
180ml light coconut milk
220ml vegetable stock, made with 1 low-salt stock cube
250g straight-to-wok udon noodles
5g coriander, roughly chopped
5g Thai basil, roughly torn
1 red chilli, sliced, to serve (optional)
1 spring onion, sliced, to serve

1 Heat the oil in a saucepan over a medium heat and cook the curry paste for 1 min before adding the stir-fry veg and prawns. Cook for 3 mins until the prawns are mostly pink, then add the coconut milk, veg stock and noodles.
2 Bring to the boil, then reduce the heat to a simmer and cook for 5 mins until the noodles are cooked through and the veg is tender but still has a bite. Divide between two bowls and sprinkle over the herbs, chilli and spring onion.

GOOD TO KNOW low fat • low cal • fibre • 1 of 5-a-day
PER SERVING 320 kcals • fat 12g • saturates 6g • carbs 41g • sugars 7g • fibre 7g • protein 10g • salt 1.3g

gf tip
Use Thai red curry, laksa or massaman curry paste instead if you prefer a deeper umami flavour.

FLAVOURS OF INDIA

A heartfelt letter to the soul of India with spoonful of stories.

04 399 9979 | +971 52 398 1654

dining@ramadajbr.com

RAMADA
HOTEL & SUITES BY WYNDHAM
DUBAI JBR

The Walk / Jumeirah Beach Residence



Stress-free starters

Use a few clever shortcuts to kick off the big day menu

recipes AILSA BURT
photographs KIM LIGHTBODY



Chilli & honey baked ricotta & grapes with prosciutto



Winter panzanella



Smoked salmon grazing wreath

Chilli & honey baked ricotta & grapes with prosciutto

Create a little make-your-own crostini station where guests are invited to spread the baked ricotta onto warm toast and top with the bursting grapes and prosciutto.

SERVES 6-8 **PREP** 25 mins
COOK 10 mins **EASY**

3 x 250g tubs ricotta
2 tbsp honey
2 tbsp olive oil
½ tsp chilli flakes
1 tsp chopped thyme leaves
1 lemon, zested
500g red grapes, in small bunches
1 rustic baguette, thinly sliced at an angle
100g prosciutto (8 slices), roughly torn

1 Turn the ricotta out of its tubs and put in a baking dish. Drizzle over the honey and 1 tbsp olive oil, then scatter over the chilli flakes, thyme and lemon zest. Arrange the grapes around the cheese. Keep the dish covered and chilled until you're ready to bake. *Will keep chilled for a day.* Season generously with sea salt flakes before baking.
2 Arrange the baguette slices in a single layer over a large baking tray. Brush each one with a little of the remaining olive oil and season with salt and pepper.
3 Heat the oven to 180C/160C fan/gas 4. Put the baking dish of cheese on the top shelf and the baguette slices on the shelf below. Bake for 15 mins, then turn each slice of bread over and return to the oven for a further 10 mins, or until the ricotta is slightly golden at the edges and the bread is crisp.
4 Put the baking dish in the middle of a heatproof board, and serve with the crisp baguette slices around it, along with the slices of prosciutto, letting everyone build their own crostinis.

PER SERVING (8) 344 kcals • fat 16g • saturates 8g • carbs 35g • sugars 17g • fibre 1g • protein 15g • salt 1.4g

Smoked salmon grazing wreath

This is a clever Christmas-themed update on last year's 'butter board' trend (that's butter spread on a board with various toppings, ready to slather on bread).

SERVES 6-8 **PREP** 25 mins
NO COOK **EASY**

300g garlic & herb soft cheese
½ cucumber
½ small bulb of fennel
50g rocket
1 tbsp extra virgin olive oil
250g smoked salmon
½ red onion, thinly sliced
50g pomegranate seeds
2 lemons, cut into wedges
blinis, melba toast or mini bagels, to serve

1 Take a large round serving board (ours was 45cm in diameter) and use a small butter or palette knife to neatly apply dabs of the soft cheese around the edge of the board to create two rings, in a sunburst shape, leaving a space in the middle.
2 Use a vegetable peeler or mandoline to shave thin ribbons of cucumber and slices of fennel, saving any fennel fronds to scatter over at the end. Toss the fennel and cucumber ribbons together with the rocket, a drizzle of the olive oil, squeeze of lemon and some seasoning. Arrange the salad on top of the cheese, then tear the salmon into smaller pieces and drape these over the top.
3 Scatter over the onion and pomegranate seeds, drizzle over the remaining olive oil and season with a grinding of black pepper. Tuck some lemon wedges into the salad and pile blinis, mini bagels or melba toasts on the side. Serve in the middle of the table so everyone can help themselves.

PER SERVING (8) 241 kcals • fat 19g • saturates 11g • carbs 4g • sugars 3g • fibre 2g • protein 11g • salt 1.3g

Winter panzanella

SERVES 6 **PREP** 25 mins
COOK 3 mins **EASY** **V**

1 large banana shallot, sliced
2 tbsp non-alcoholic rice wine vinegar
1 tsp caster sugar
20g chives, chopped
200g soft goat's cheese (ensure it's vegetarian if needed)
3½ tbsp olive oil
1 tbsp maple syrup
1 tbsp Dijon mustard
2 oranges, 1 segmented and 1 juiced
30g pumpkin seeds
80g shop-bought croutons
1 head radicchio, leaves separated
225g cooked beetroot, each cut into 8 wedges

1 Toss the shallots with the vinegar, sugar and a large pinch of salt in a non-reactive bowl. Set aside to pickle for 20 mins while you prepare the rest.
2 Spread the chives out on a small plate, and roll heaped teaspoons of the goat's cheese in it, then set aside in the fridge to firm up until needed. Combine 3 tbsp of the olive oil with the maple syrup, mustard and orange juice, season and set aside. Heat the remaining oil in a small frying pan over a medium heat and gently cook the pumpkin seeds with some seasoning until they start to pop, about 2-3 mins. Remove from the heat and spread out on a plate lined with kitchen paper.
3 Whisk the dressing to bring it back together and mix in the croutons. Leave to soak for a few mins. Divide the radicchio leaves, tearing any large ones, between six plates and top with the segmented orange and beetroot wedges. Scatter over the balls of herby goat's cheese, toasted pumpkin seeds and finally the pickled shallots. Spoon over the dressing and croutons to serve.

GOOD TO KNOW 1 of 5-a-day • folate • vit c
PER SERVING 319 kcals • fat 19g • saturates 7g • carbs 24g • sugars 11g • fibre 3g • protein 12g • salt 1.1g

Shoot directors LAURIE NEWMAN, FREDDIE STEWART | Food stylist HANNA MILLER
Stylist LAUREN MILLER | Illustrations LAURIE NEWMAN



Dirty martini prawn cocktail

We've given the classic prawn cocktail a makeover this year, with a boozy twist. The only decision you need to make is whether to shake or stir the martini dressing.

SERVES 6 PREP 20 mins plus chilling NO COOK EASY

50ml gin
2½ tsp non-alcoholic dry vermouth
1 lemon, zested and juiced
90g pitted green olives from a jar, plus 1 tbsp of the brine
large pinch of caster sugar
3 tbsp extra virgin olive oil
300g cooked garlic & parsley prawns
1 large head of chicory, leaves separated
1 Little Gem lettuce, leaves separated
2 pickled chillies, roughly chopped (optional)
5g parsley, roughly chopped

1 Put the gin, vermouth, ½ the lemon zest and juice, the olive brine, sugar and olive oil in a bowl, whisk to combine, then season. Taste and add a splash more brine or lemon juice if needed. Stir in the prawns and chill for 20 mins to marinate. Lightly crush the olives to break them using the back of a knife, and set aside.

2 Arrange the chicory and lettuce leaves between six plates or bowls. Scatter over the chillies and parsley, then spoon over the prawns along with the marinade. Sprinkle over the olives, remaining lemon zest and some black pepper to serve.

PER SERVING 143 kcals • fat 9g • saturates 1g • carbs 2g • sugars 1g • fibre 2g • protein 9g • salt 1.3g

Vegetarian showstoppers

Go the extra mile for your meat-free table with bright, satisfying mains that have the wow factor

Brie & cranberry wreath

Tangy berries, creamy cheese and crunchy hazelnuts are nestled on a bed of light puff pastry for a crown-shaped centrepiece that delivers on presentation, flavour and texture. Serve with winter leaves and your favourite sides.

SERVES 8-10 **PREP** 15 mins plus cooling **COOK** 25 mins
MORE EFFORT V

½ x 500g puff pastry block
plain flour, for dusting
4 tbsp cranberry sauce
150g vegetarian brie
2 tbsp roasted hazelnuts, chopped
1 egg, beaten
2 tsp dried mixed herbs
micro herbs or salad leaves, to serve (optional)

1 Heat the oven to 200C/180C fan/gas 6 with a large baking sheet inside. Roll the pastry out on a lightly floured surface to a 5mm thickness. Cut out a 30cm circle, then score a smaller circle, around 10cm in diameter, inside it. From the centre point, score eight triangles within that inner circle, being careful not to cut them out completely. (These will help you to create the wreath shape later.) Transfer the pastry circle to a sheet of baking parchment.

2 Stir the cranberry sauce to loosen, then spread it over the larger outer circle of the pastry, in between the scored edge and outer edge. Slice the brie into 1cm-thick rectangles, then arrange these in a line on top of the cranberry sauce, leaving a 5cm border around the edge. Sprinkle the chopped hazelnuts evenly over all the slices of brie.

3 Fold the outside edge of the pastry halfway over the filling, then brush with some of the beaten egg. Bring the point of each cut triangle over to meet that folded edge. (See tip, opposite, for using any pastry offcuts.) Brush the pastry all over with the beaten egg and sprinkle over the dried herbs. Carefully slide the wreath onto the hot baking sheet in the oven, and bake for 20-25 mins until golden brown and the brie has melted. Leave to cool for 5-10 mins, then garnish with micro herbs or salad leaves, if you like, and serve.

PER SERVING (10) 185 kcals • fat 13g • saturates 6g • carbs 11g • sugars 3g • fibre 1g • protein 5g • salt 0.4g

gf tip

Use the pastry offcuts to make decorations for the wreath, and stick these onto the glazed pastry before brushing with more egg.



Spinach, beetroot & goat's cheese roulade

Our savoury roulade is bursting with vibrant colours and the earthy flavours of beetroot, tangy goat's cheese and fragrant herbs.

SERVES 8-10 **PREP** 25 mins plus cooling and chilling **COOK** 15 mins **MORE EFFORT** **V**

400g spinach
5 eggs, separated
3 tbsp self-raising flour
1 tbsp melted butter
1 tbsp milk
2 peeled and cooked beetroots (about 200g), roughly chopped
250g soft goat's cheese
3 tbsp chopped dill, tarragon or chives, plus extra to serve

1 Heat the oven to 190C/170C fan/gas 5 and line a swiss roll tin (ours was 23 x 32cm) with baking parchment. Tip the spinach into a large heatproof bowl with 1 tsp water and wilt in the microwave for a total of 2 mins, checking it after each 30-second burst. Or, wilt in a pan with 1 tbsp water over a medium heat. Leave the spinach to cool, then squeeze out as much water as possible by tipping it into a clean tea towel and wringing it out. Or, press against a colander using the back of a large spoon.

2 Transfer the spinach to a food processor with the egg yolks, flour, melted butter, milk and a good pinch each of salt and pepper. Blitz until the spinach is finely chopped and the ingredients are well mixed.

3 Whisk the egg whites in a separate bowl until stiff peaks form. Carefully fold the whipped egg whites into the spinach mixture until combined. Tip the batter into the prepared tin and very gently spread out to an even layer. Bake for 12-15 mins until puffed up slightly and firm to the touch.

4 Meanwhile, wash out the food processor and tip in the beetroots, goat's cheese and herbs. Season well and blitz to a purée, then spoon 3 tbsp of the filling into a piping bag. Tip the remainder into a bowl, then chill both the bowl and piping bag for about 30 mins, to firm up.

5 Lay a sheet of baking parchment on your work surface and turn out the spinach roulade onto it. Carefully peel off the original baking parchment, then roll up into a tight spiral from one of the short ends, using the parchment to help you. Leave the roulade, still rolled up, to cool for 10 mins, then unroll and spread over the beetroot filling from the bowl. Roll up again and transfer to a serving board or plate. Pipe blobs of the filling over the roulade using the piping bag to look like berries, then scatter over the extra herbs to complete the effect. Slice to serve. *Best eaten on the day, but will keep chilled for up to 48 hrs.*

PER SERVING (10) 161 kcals • fat 10g • saturates 6g • carbs 6g • sugars 1g • fibre 1g • protein 10g • salt 0.6g





Whole roasted cauliflower

Bejewelled with bright, ruby red pomegranate seeds, our roasted cauliflower looks spectacular and it tastes just as good as it looks thanks to smoky paprika, garlic and a tangy yogurt dressing.

SERVES 4-6 **PREP** 5 mins
COOK 55 mins **EASY** **V**

1 medium cauliflower, leaves removed and stalk trimmed
3 tbsp vegetable oil
2 tsp dried mixed herbs
2 tsp sweet smoked paprika
2 tsp garlic granules
½ lemon, juiced
6 tbsp thick yogurt
small handful of parsley, chopped, to serve
handful of pomegranate seeds, to serve

1 Fill a large, lidded saucepan (big enough to fit the whole cauliflower) with at least 3cm of salted water, and bring to the boil over a medium heat. Carefully lower the cauliflower into the pan, cover and cook for 3 mins. Remove from the pan and leave to steam-dry for 5-10 mins. Pat it dry using a sheet of kitchen paper.
2 Meanwhile, heat the oven to 220C/200C fan/gas 7. Combine the oil, herbs, paprika, garlic granules and a good pinch each of salt and pepper. Put the cauliflower in a deep roasting tin. Brush the spiced oil mixture all over, making sure you cover the bottom of the cauliflower, too. Pour over any excess.
3 Roast for 20 mins. Meanwhile, mix the lemon juice, yogurt and a pinch each of salt and pepper together. Chill until needed.
4 Remove the cauliflower from the oven and baste with the oil in the tin. Roast for a further 20-30 mins until golden and crisp in places. Drizzle over the yogurt sauce and scatter over the parsley and pomegranate seeds. Carve into wedges or slices to serve.

PER SERVING (6) 120 kcals • fat 8g • saturates 1g • carbs 7g • sugars 5g • fibre 2g • protein 5g • salt 0.2g

watch, listen, cook



Rick Stein's fish supper

TV chef

Combine smoked haddock with a golden rarebit topping for a comforting dinner

Smoked haddock rarebit with spinach

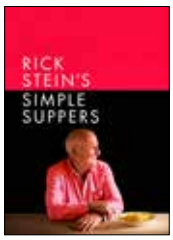
SERVES 2 **PREP** 15 mins
COOK 10 mins **EASY**

2 x 120g undyed smoked haddock fillets
300g spinach
knob of butter

For the rarebit topping
80g strong cheddar, grated
1 tbsp non-alcoholic beer
1 tbsp beaten egg
1 tsp Dijon mustard

1 Put the haddock skin-side down in a pan and cover with cold water. Bring to the boil over a medium heat, allow the water to bubble momentarily, then turn off the heat and leave the fish in the water to cook for 3-4 mins. Remove to a baking sheet.
2 Mix the rarebit ingredients together in a bowl and smooth it over the haddock fillets. Grill them under a medium-high setting for a few minutes until golden.
3 Meanwhile, wilt the spinach for a minute or two in a pan, stir in the butter and season.
4 Divide the spinach between two plates and top with a piece of haddock. If you want some carbs, serve on top of buttered sourdough toast or with new potatoes.

GOOD TO KNOW calcium • folate • vit c • 1 of 5-a-day
PER SERVING 313 kcals • fat 18g • saturates 10g • carbs 1g • sugars 0.4g • fibre 1g • protein 35g • salt 2.3g



Recipe adapted from Rick Stein's *Simple Suppers* (BBC Books) and not retested by us. Photograph by James Murphy.

> ***If you want carbs, serve on top of buttered sourdough***





A TASTE OF GREECE

Escape to OPA for an immersive Greek dining experience

Nestled in the bustling heart of the city, OPA combines the warmth of the Greek art of being a good host with the richness of its culinary traditions. Hailed for its upscale and friendly ambience, OPA is where authenticity marries sophistication, creating an atmosphere that feels both genuinely Greek and invitingly contemporary.









OPA's culinary journey is an exploration of Greece's diverse flavours and time-honoured cooking methods. Each dish, crafted with passion and precision, is a testament to the rich culinary heritage of Greece. From succulent grilled meats and fresh seafood to vibrant salads and savory pies, OPA's menu is a celebration of the country's bountiful produce and distinctive spices. The authenticity of the food is matched by the restaurant's traditional aesthetics, evoking the charm of quaint Greek diners.

But OPA is more than just a restaurant; it's an experience. Every night, guests are treated to the exhilarating tradition of plate smashing, symbolising good luck and a fresh start. The Zorba dance, an exuberant display of Greek culture, further elevates the dining experience, inviting guests to join in a moment of unbridled joy and communal celebration.

With its warm and welcoming ambiance, OPA is not only a destination for delicious Greek cuisine but also a venue for creating unforgettable memories. Whether it's a family dinner, a romantic evening, or a gathering of friends, OPA's commitment to genuine warmth ensures that every visit is a memorable one.

At OPA, the spirit of Greece is alive and well. It's a place where traditional flavours and modern comforts blend seamlessly, offering a dining experience that's both authentic and extraordinary. OPA invites all to come and share in the joy of Greek dining, relish the flavors, participate in the traditions, and become part of the OPA family.

It's a cracker!

Christmas lunch leftovers are always a highlight. Here, **Cassie Best** has piled them high into the ultimate sandwich

photographs JONATHAN GREGSON

Best ever leftovers sandwich

We've filled this sandwich with classic leftovers and some pickled red cabbage for tangy freshness and crunch, but feel free to customise it. If you have leftover gravy, heat that up as well, for dipping the sandwich into.

SERVES 1 PREP 15 mins
COOK 10 mins EASY

- 2 cold leftover roast potatoes
- 2 tsp sunflower or olive oil
- 50g leftover stuffing
- 2 leftover pork in blankets, halved lengthways, plus an extra one for the top if you like
- 2-4 thick slices leftover roast turkey (about 100g)
- 2 slices of bread (we used seeded – see our tip to make a bigger sandwich)
- 1 tbsp wholegrain mustard
- 2 tbsp mayonnaise
- 2 tbsp cranberry sauce
- 2 tbsp quick pickled red cabbage (see recipe, right), or use leftover braised cabbage
- handful of baby spinach or other salad leaves
- hot gravy, for dipping (optional)

1 Put the potatoes on a chopping board and gently squash them with a potato masher – try not to break them up too much, just squash them enough to flatten. Heat the oil in a frying pan over a medium heat and fry the potatoes for 5 mins on each side, or until hot and crispy. Keep warm while you reheat the stuffing, pork in blankets and turkey in the microwave or pan.

2 Mix the mustard and mayo together in a bowl, and spread over one slice of the bread (you don't need to butter it unless you are using sourdough or granary bread). Spread the cranberry sauce over the other slice. Top the mayo with the pickled red cabbage, crispy roasties, stuffing, turkey, pork in blankets and a handful of spinach. Finally, press the cranberry-sauce-topped slice of bread on top of the sandwich. You can secure it with a skewer and top with a pork in blanket if you have another one leftover. Serve with a bowl of gravy for dipping, if you like.

GOOD TO KNOW folate • fibre • vit c • iron • 1 of 5-a-day
PER SERVING 1,237 kcals • fat 66g • saturates 11g • carbs 94g • sugars 20g • fibre 9g • protein 61g • salt 6.5g

Quick pickled red cabbage

SERVES 6 PREP 15 mins plus chilling NO COOK EASY V

Finely slice **½ red cabbage** (about 200g), discarding the core. Put the cabbage in a non-reactive bowl with **2 pared strips of orange zest**, **1 bay leaf** and **1 tsp lightly crushed coriander seeds**. Mix **1 tbsp sea salt flakes**, **2 tsp sugar** and **2 tbsp white wine vinegar** together in a bowl. Pour the mixture over the cabbage and use your hands to scrunch everything together for 1-2 mins until the cabbage starts to soften. Chill for 30 mins before using. *Will keep chilled for a week – it will get softer the longer you leave it.*

GOOD TO KNOW low fat • gluten free
PER SERVING 16 kcals • fat 0.2g • saturates none • carbs 3g • sugars 2g • fibre 1g • protein 0.4g • salt 2.5g

gf tip

Feeling hungry?
Make it a double- or triple-decker sandwich like we have in the photo– just use extra bread and fillings and pile it high. Treat yourself, it's Christmas!

Shoot directors RACHEL BAYLY, BEN CURTIS | Food stylist KATIE MARSHALL | Stylist JO HARRIS



Bakery & Bistro

THE PERFECT SLICE

at Ida Bakery & Bistro

Join us at Ida Bakery for a flavor-packed adventure as we serve up artisanal pizzas with delectable toppings catering to every palate. Whether you prefer a classic margherita or a plant-based shawarma delight, our pizza nights are a family-friendly feast of options that everyone will adore.



Join us every
Tuesday to Thursday from 6 PM

Offer includes 2 pizzas and a soft drink for AED95

goodfood COOK SMART

Air-fryer party

Our freeze-ahead nibbles are a breeze to make leaving you more time to enjoy with guests

recipes SAMUEL GOLDSMITH *photographs* LIAM DESBOIS



Sesame prawn toast

MAKES 16 or 32 **PREP** 10 mins
COOK 10-15 mins **EASY**

165g pack king prawns
2 garlic cloves
2 spring onions, 1 roughly chopped, 1 finely sliced, plus extra to garnish
1 tsp finely grated ginger
1 egg white
2 tsp soy sauce
1 tsp honey
pinch of chilli flakes (optional)
4 slices white bread
2 tsp sesame oil
1 tbsp sesame seeds (a mix of black and white works well)
chopped chives, to serve (optional)

1 Put the prawns, garlic, roughly chopped spring onion, the ginger, egg white, soy sauce, honey and chilli flakes (if using) in a food processor with a pinch of freshly ground black pepper. Pulse until smooth, then spoon into a bowl and keep chilled until needed.
2 Heat the air-fryer to 180C. Meanwhile, brush one side of each slice of bread with sesame oil. Put half the bread in the air-fryer basket and cook for 2-3 mins until golden. Repeat with the rest. If you have two baskets or a large air-fryer, you may be able to do this in one go.
3 Remove the toasted bread from the air-fryer, and divide the prawn mixture between the pieces, spreading it on in a thick layer. Scatter each piece with sesame seeds, then cut into four or eight small triangles. *The uncooked toasts will keep frozen in an airtight container for up to three months.* Cook the toasts in a single layer, in batches, for 2-3 mins at 180C (or 6-8 mins from frozen) until lightly golden and cooked through. Arrange on a platter and scatter over extra spring onions and chopped chives to garnish, if you like.

PER SERVING (16) 32 kcals • fat 1g • saturates 0.1g • carbs 3g • sugars 1g • fibre 0.3g • protein 3g • salt 0.4g



Pork-in-blankets turnovers

MAKES 12 **PREP** 30 mins
COOK 28 mins **EASY**

320g sheet ready-rolled puff pastry
3-4 tbsp red onion chutney
12 pork in blankets or vegetarian alternative
50g cheddar, finely grated
1 egg, beaten

1 Unravel the pastry and cut into 12 squares. Spoon a small dollop (about ½-1 tsp) of red onion chutney over each square, then put a pork in blanket on top so the sausage is in the centre and each end is facing a corner of pastry. Divide the cheddar between the pastry squares.
2 Bring the corner to the right of the sausage into the centre, then brush that half of the pastry with the beaten egg. Bring the corner to the left of the sausage up and over, and push down to seal. Brush more egg over the pastry. Repeat with the other 11 squares. *The uncooked turnovers will keep frozen in an airtight container for three months.*
3 Heat the air-fryer to 200C. Put the turnovers in a single layer in the air-fryer basket and cook for 10-12 mins (or 20-22 mins at 190C from frozen) until the pastry is golden and the sausage is cooked through. (You may need to do this in batches depending on the size of your air-fryer.) *Serve straightaway, or leave to cool completely, then keep chilled in an airtight container for up to two days.*

PER SERVING 269 kcals • fat 20g • saturates 8g • carbs 11g • sugars 3g • fibre 1g • protein 11g • salt 1.6g

Soy & cranberry chicken wings

SERVES 8 PREP 5 mins
COOK 20-40 mins EASY ❄

1 kg chicken wings
3 tbsp soy sauce
6 tbsp cranberry sauce
1 tsp dried oregano
2 garlic cloves, crushed
2 tsp ginger paste or freshly grated ginger
2 tsp vegetable oil

1 Pat the chicken wings dry using a clean tea towel or kitchen paper (this helps ensure the wings crisp up). Heat the air-fryer to 200C. Combine the soy sauce, cranberry sauce, oregano, garlic, ginger and vegetable oil in a small bowl or jug. Put the chicken wings in a large bowl, then spoon or pour over the cranberry mixture.

2 Toss everything together and mix well so the chicken wings are well coated. *The uncooked wings will keep frozen in an airtight container for up to three months.* Tip the wings into the air-fryer basket and cook for 15-20 mins at 200C (or 20-25 mins at 180C from frozen), turning halfway through until cooked through and beginning to brown at the edges. You may need to do this in two batches depending on the size of your air-fryer.

PER SERVING 187 kcals • fat 10g • saturates 3g • carbs 8g • sugars 7g • fibre 0.4g • protein 16g • salt 0.8g



gf tip

For an extra flavour boost, cook the marinade for around 5 mins, ensuring it comes to a simmer for 1-2 mins, and brush on after the wings are cooked. It must be cooked, as it will have previously been in contact with the raw chicken.

Clementine & chilli halloumi skewers

MAKES 10 **PREP** 20 mins plus 3 hrs marinating **COOK** 6-8 mins **EASY** V ❄

1 clementine, zested and juiced
3 tbsp marmalade (clementine, if possible)
1 tbsp triple sec (optional)
chilli flakes, to taste
2 tsp vegetable oil
2 x 250g packs halloumi
sweet chilli sauce or sriracha mayo, to serve

1 Put all of the ingredients except the halloumi and chilli sauce in a bowl with a good pinch each of salt and freshly ground black pepper. Mix together, then set aside.
2 Cut both of the halloumi blocks down the centre through the natural split, then cut each half into eight cubes (you'll have about 32 in total). Put the halloumi in the bowl with the clementine marinade, stir to coat, then cover and chill for at least 3 hrs, or overnight.
3 Remove the halloumi from the marinade, then thread about three blocks onto a mini metal skewer. *The uncooked skewers will keep frozen in an airtight container for up to three months.* Heat the air-fryer to 200C. Cook the skewers in a single layer for 6-8 mins until golden, turning halfway. If frozen, cook for 5 mins at 180C, then a further 4-6 mins at 200C. Serve with your choice of dip.

GOOD TO KNOW calcium • gluten free
PER SERVING 176 kcals • fat 12g • saturates 8g • carbs 4g • sugars 4g • fibre 0.1g • protein 12g • salt 1.6g

gf tip
You can boil the marinade until thick to create a sauce for dipping.



Shoot director JORDAN EDMONDS-MOORE | Food stylist KATY GILHOOLY | Stylist FAYE WEARS



BEYOND TRADITION

Discover La Niña, where history and innovation meet for a spectacular culinary experience

Sited in the heart of the city's vibrant dining scene, La Niña stands as an embodiment of culinary elegance, offering a sophisticated interpretation of Spanish-Portuguese Latino cuisine. The restaurant presents itself as a luxurious destination where history's rich tapestry blends with the flavours of modern diners, crafting a narrative that spans continents and eras. Each dish served is a curated blend of tradition and innovation, a homage to the exploratory spirit that once connected the old world of flavours with the new.

La Niña's ambience is a blend of past and present, where the atmosphere resonates with the soul of ancient voyages while embracing contemporary aesthetics. The venue's design pays tribute to the regal and the explorative, creating an environment where guests can immerse in a space as rich and storied as the menu.





waste less

love your holiday leftovers

Create special meals from the surplus roasties, cheese, roast turkey and ham from the big day

recipes GOOD FOOD TEAM *photographs* TOM REGESTER



Cheeseboard mac 'n' cheese with cracker breadcrumbs



Ham & leek pie with mustard pastry

Shoot director FREDDIE STEWART | Food stylist AMY STEPHENSON | Stylist DAVINA STEWART

Cheeseboard mac 'n' cheese with cracker breadcrumbs

Use whatever odds and ends of cheese you have for this recipe – blue cheese, gruyère and camembert would all work well.

SERVES 6 **PREP** 15 mins
COOK 50 mins **EASY**
V (if using vegetarian cheese) ❄

350g spirali pasta
25g butter
1 garlic clove, crushed
25g plain flour
450ml whole milk
1 tbsp Dijon mustard
200g mix of brie, cheddar and red leicester (or use whatever you have leftover from Christmas), grated
50g leftover cheeseboard crackers (we used rosemary & sea salt)
50g parmesan or vegetarian alternative
5g fresh thyme leaves

1 Cook the pasta following pack instructions, drain and set aside. Heat the oven to 200C/180C fan/gas 6.
2 Melt the butter in a saucepan over a medium heat. Once foaming, cook the garlic with a generous pinch each of salt and pepper for 30 seconds until fragrant. Stir in the flour to make a paste.
3 Slowly pour in the milk, a little at a time, stirring continuously until you have a smooth sauce. Remove from the heat and stir in the mustard and cheese until all the cheese has melted. Combine the sauce with the pasta, season well and pour into an ovenproof dish.
4 Tip the crackers into a food processor and blitz with the parmesan, thyme and a grinding of black pepper. Sprinkle this over the pasta and bake for 25 mins until golden and bubbling.

GOOD TO KNOW calcium
PER SERVING 484 kcals • fat 21g • saturates 13g • carbs 50g • sugars 5g • fibre 4g • protein 21g • salt 1.2g

Ham & leek pie with mustard pastry

This comforting pie uses up Christmas ham and sherry.

SERVES 4-6 **PREP** 25 mins
COOK 1 hr **EASY** ❄

25g butter
2 tbsp olive oil
2 leeks, halved and finely sliced
small handful of thyme sprigs
2 garlic cloves, crushed
400g leftover roasted ham, cubed
2 heaped tbsp plain flour
200ml manzanilla sherry
300ml ham or chicken stock
10g soft herbs (like parsley or dill), leaves picked and chopped
75ml double cream
1 tbsp English mustard
1 tbsp wholegrain mustard
1 egg, beaten
320g sheet puff pastry

1 Heat a deep, heavy frying pan or flameproof casserole dish over a medium heat. Tip in the butter and olive oil and, once the butter has melted, stir in the leeks and thyme. Stir in a pinch of salt and cook for 15-20 mins until the leeks have softened. Add the garlic and cook for another minute until fragrant before adding the ham and flour. Stir well, ensuring everything is coated in the flour, then splash in a little of the sherry.
2 Mix well and gradually pour in the rest of the sherry, stirring after each addition. Pour in the stock. Bring to a simmer and bubble for 5-10 mins until thickened. Stir in the herbs, cream and English mustard, then season to taste. Tip into a lipped pie dish and leave to cool. Discard the thyme sprigs.
3 Mix the wholegrain mustard and egg together. Brush the rim of the pie dish with a little beaten egg, then drape over the pastry. Trim the edges, then press with a fork to seal or use your fingers to crimp the edges. Use any pastry offcuts to decorate the top. Brush the pie with the remaining egg mixture and sprinkle with sea salt flakes. Chill until ready to bake, and brush with more glaze before baking. *Will keep chilled for up to 24 hrs or frozen for up to three months.*
4 Heat the oven to 220C/200C fan/gas 7. Bake the pie for 25-30 mins until deeply golden. Serve with buttered new potatoes and peas.

PER SERVING (6) 513 kcals • fat 31g • saturates 15g • carbs 27g • sugars 5g • fibre 4g • protein 20g • salt 2.5g





Salt & pepper roast potatoes

Infuse the flavours of a Chinese takeaway classic into your leftover roasties.

SERVES 4 PREP 10 mins
COOK 10 mins EASY V

2 tbsp vegetable oil
4 spring onions, finely sliced
3 garlic cloves, finely chopped
5g piece of ginger, peeled and finely chopped
1 green chilli, finely sliced
pinch of white pepper
½-1 tsp chilli flakes
900g leftover roast potatoes, halved if large (ensure they've been cooked in vegetable oil if serving to vegetarians)
sweet chilli sauce, to serve (optional)

1 Heat the oil in a large frying pan or a wok over a medium-high heat and cook the spring onions and garlic for 2-3 mins, stirring continuously. Add the ginger, green chilli, white pepper, chilli flakes and 1 tsp salt, and cook for 1-2 mins more, stirring until fragrant.
2 Add the roast potatoes and toss well to combine and warm through. Transfer to a plate and serve with sweet chilli sauce for dipping, if you like.

GOOD TO KNOW vit c
PER SERVING 436 kcals • fat 18g • saturates 1g • carbs 58g • sugars 3g • fibre 7g • protein 7g • salt 1.3g



Turkey larb bowls

After all the feasting on Christmas Day, something crunchy and fresh with a little heat is just the ticket for Boxing Day.

SERVES 4 PREP 25 mins
COOK 20 mins EASY

1 small red onion, finely sliced
3 tbsp rice wine vinegar
pinch of sugar
300g sticky white rice
1 tbsp sunflower oil
1 tsp sesame oil
4 garlic cloves, crushed
3 banana shallots, finely sliced
1 lemongrass stalk, outer leaves removed and finely chopped
1-2 bird's-eye chillies, to taste (deseeded if you prefer less heat), finely chopped
400g leftover turkey, shredded
2 tbsp dark soy sauce
2 tsp fish sauce
1 tbsp light brown soft sugar
1 lime, juiced
To serve
1 Little Gem lettuce, roughly chopped
½ cucumber, halved and sliced
5g coriander, finely chopped
5g mint leaves, finely chopped

1 Combine the onion, vinegar, sugar and a pinch of salt in a small non-reactive bowl and set aside.
2 Rinse and cook the rice following pack instructions. Heat both oils in a deep frying pan over a medium-high heat and cook the garlic, shallots, lemongrass, chilli and turkey for 2 mins, stirring frequently until fragrant and sizzling. Stir through the soy, fish sauce, brown sugar, lime juice and 1 tbsp water. Bring to a simmer and cook for 5 mins until the sauce is reduced and sticky, and the turkey is piping hot. Season to taste, adding a little more soy, sugar or lime juice, if you like – you want a balance of hot, sour, sweet and salty.
3 Spoon the sticky rice into bowls and spoon over the larb. Top with the pink pickled onions from step 1, the lettuce and cucumber, then scatter over the coriander and mint.

GOOD TO KNOW vit c
PER SERVING 584 kcals • fat 13g • saturates 3g • carbs 82g • sugars 12g • fibre 1g • protein 34g • salt 2g

Chocolate-orange French toast

Pair dark chocolate and zesty marmalade with panettone or challah for an indulgent Boxing Day brunch or easy dessert.

SERVES 4 **PREP** 10 mins
COOK 15 mins **EASY** **V**

- 4 thick slices of brioche, challah or panettone bread
- 2 tbsp marmalade
- 40g dark chocolate, broken into pieces
- 3 eggs
- 300ml whole milk
- 1 tsp vanilla extract
- 1 orange, zested, then peeled and sliced
- ¼ tsp ground cinnamon
- 2 tbsp unsalted butter
- 2 tbsp maple syrup
- icing sugar, for dusting
- yogurt or crème fraîche, to serve

1 Heat the oven to 140C/120C fan/gas 1. Cut a pocket into the side of each thick slice of bread using a small, sharp knife, then spoon in a quarter of the marmalade and poke a quarter of the chocolate into each pocket.

2 Whisk the eggs, milk, vanilla, orange zest and cinnamon together in a shallow dish. Dip each slice of bread into the egg mixture, making sure both sides are fully coated.

3 Melt ½ tbsp of the butter in a large frying pan over a medium heat. Lay a soaked bread slice in the pan and cook until golden brown and crispy, about 2-3 mins per side. Repeat with the remaining slices. Keep the toasted slices warm in a low oven while cooking the next, adding more butter as needed.

4 Put the orange slices in a pan with the maple syrup and warm through over a low-medium heat until some of their juices are released. Dust the French toast with icing sugar and top with the yogurt, orange slices and warm maple-orange syrup.

GOOD TO KNOW vit c
PER SERVING 538 kcals • fat 25g • saturates 15g • carbs 62g • sugars 33g • fibre 3g • protein 13g • salt 0.9g



friday night

one-pan wonder

We give one of your favourite TikTok pasta recipes a twist using silky, melting camembert

recipes CASSIE BEST *photographs* TOM REGESTER

Baked camembert pasta alfredo

SERVES 2-3 **PREP** 5 mins
COOK 25 mins **EASY**

250g wheel of camembert
2 small garlic cloves, thinly sliced
2 rosemary sprigs, leaves picked
3 tbsp olive oil
200g tagliatelle
200ml double cream
2 large handfuls of baby spinach leaves
3 tbsp grated parmesan
4 slices prosciutto, torn

1 Heat the oven to 200C/180C fan/gas 6. Slice the camembert in half through the equator and put one half, cut-side up, in a large round baking dish (ours was 30cm). Set the other half aside for later.
2 Poke half the garlic slices and half the rosemary leaves into the cheese and drizzle over 1 tbsp olive oil. Bake for 15 mins until oozing and golden at the edges. Meanwhile, cook the pasta in a pan of boiling salted water until al dente. Drain, reserving a mugful of the cooking water.
3 Tip the pasta, cream, spinach and 2 tbsp of the parmesan into the baking dish with the camembert, season and toss with a splash of the reserved cooking water, breaking up the camembert until everything is coated in the sauce.
4 Put the other half of the camembert on top of the pasta, cut-side down. Pierce a few holes in the rind and poke in the remaining garlic and rosemary. Lay the prosciutto over the pasta, scatter over the remaining parmesan, drizzle the remaining oil over and bake for 10 mins until the cheese has melted. Serve straight from the baking dish.

GOOD TO KNOW calcium • folate
PER SERVING (3) 1,041 kcals • fat 75g • saturates 40g • carbs 51g • sugars 2g • fibre 4g • protein 39g • salt 2.5g

Shoot director FREDDIE STEWART | Food stylist AMY STEPHENSON | Stylist DAVINA PERKINS

How to use up everything!

COOK SMART

Each month we show you how to waste less and make ingredients work harder for maximum taste and value *photographs* TARA FISHER

Grain tips

Get the most out of storecupboard staples and create delicious breakfast bakes, filling soups and nutritious veggie burgers

Rice

Usually, the shorter the grain the more water the rice will absorb and the stickier it will be. Short grains include arborio rice, sushi rice or pudding rice. Long grain rice such as basmati and jasmine will give you drier, separate grains and are usually a bit easier to cook as they are less likely to stick together. Both types can be used in a variety of different ways from traditional paella and fragrant pilafs to creamy rice puddings and risottos. Give our recipe opposite a try for an easy, hands-off way to cook basmati rice. Store rice in a sealed container in a cool, dark place and wash thoroughly with cold water before cooking. Brown rice has a shorter shelf life and should be used within six months, while white rice can be kept for up to two years.

Oats

Oats are such a versatile ingredient. Instant oats cook quickly and have a smoother texture, and rolled oats mean the whole grain is rolled flat, breaking down the outer husk. Steel-cut are oats that have been chopped. Try stirring a handful into cookie dough or use in a crumble topping to give more texture. Our breakfast muffins (*bbcgoodfoodme.com/recipes/breakfast-muffins*) are great for a breakfast on-the-go or try our no-bake flapjacks. Store in a container in a cool place.

Polenta

Polenta and cornmeal are almost the same, but polenta is coarser. Coarse-ground cornmeal can be swapped for polenta, whereas medium- and fine-ground cornmeal should be used where they are called for. You can make polenta both creamy and loose or thick and set, then cut into slices. It makes an excellent accompaniment to grilled meats and you can even grill the sliced polenta. It also adds texture and flavour to cakes – give it a go in our lemon drizzle fingers at *bbcgoodfoodme.com/recipes/swirly-lemon-drizzle-fingers*. Store in an airtight container in a cool, dark place.

Pearl barley

Pearl barley is a cheap grain that is nutritious and can be used to bulk out soups, stews and casseroles, or even used in place of arborio rice for risotto. It can take a little while to cook depending on the recipe, so make sure to leave enough time. It's also great tossed through salads for a hearty meal. Our recipe for warm pearl barley salad will bring a bit of winter sunshine to your plate. Find it at *bbcgoodfoodme.com/recipes/warm-pearl-barley-roasted-carrot-salad-dill-vinaigrette*. Store in an airtight container in a cool, dark place.

Quinoa

Quinoa can be pricey, but it is packed full of protein and has a short cook time. Its popularity rose as a super-nutritious food as it's full of fibre, iron, magnesium and phosphorus and is gluten free. It can be used in myriad ways; it works well in salads but you can also bake with it and make porridge. Take a look at our kale & quinoa patty recipe at *bbcgoodfoodme.com/recipes/kale-quinoa-patties*. Store in an airtight container in a cool, dark place.

Couscous

Made from steamed and dried durum wheat, couscous doesn't pack a whole lot of flavour in, but works well in soaking up whatever flavours you add. Plus it has a light, fluffy texture and is ready in a flash, only needing several minutes of soaking in boiling water. Toss through salads, serve with fish, or add sultanas or dried cranberries when soaking to give it a sweet twist. Try our harissa sticky chicken couscous with coriander and lemon zest (*bbcgoodfoodme.com/recipes/harissa-sticky-chicken-couscous*). Store in an airtight container in a cool, dark place.



Cauliflower baked rice

On the table in just an hour, this easy rice dish is ideal for a flavour-packed veggie main or can be served alongside grilled meats, such as lamb chops or fish.

SERVES 6-8 **PREP** 15 mins
COOK 45 mins **EASY** **V**

1 cauliflower (around 800g)
1 red onion, thinly sliced
2 tbsp olive oil
400g basmati rice
50g dried cranberries, raisins or sultanas

For the dressing

3 tbsp white wine vinegar
3 tbsp extra virgin olive oil
1 tbsp honey
1 small garlic clove, crushed
2 shallots, finely chopped
50g pitted green olives, roughly chopped
80g feta, crumbled
5g mint leaves, finely chopped
10g parsley, finely chopped, plus a few whole leaves to serve

1 Heat the oven to 240C/220C fan/gas 9. Discard any tatty outer leaves on the cauliflower, then cut into florets and slice the stalk and leaves into bite-sized pieces. Tip into a bowl with the onions and olive oil, season, toss together and set aside.
2 Tip the rice into a sieve and wash under cold running water until the water runs clear. Tip into a large baking dish with the cranberries, raisins or sultanas and season with 1 tsp sea salt and lots of pepper. Pour over 700ml boiling water and top with the cauliflower and onion mix. Cover with a layer of foil and seal well. Bake for 25-30 mins, then remove the foil and cook for a further 5 mins until the rice is cooked and all the liquid has been absorbed. Leave to stand for 5 mins.
3 Meanwhile, mix the vinegar, olive oil, honey and garlic in a bowl. Tip in the remaining dressing ingredients, stir to combine, season to taste and set aside. Fluff up the cooked rice with a fork and spoon the dressing over the top. Scatter over the whole parsley leaves to serve.

GOOD TO KNOW vit c • 2 of 5-a-day • gluten free
PER SERVING (8) 302 kcals • fat 7g • saturates 2g • carbs 49g • sugars 11g • fibre 4g • protein 9g • salt 1.2g

Comfort cooking

Use veg peel and bones to make a flavourful stock for other recipes

Waste-nothing chicken & dumpling stew

When roasting a chicken, buy a larger one than normal and make extra meals from the leftovers. The bones contain lots of flavour, which will take this comforting stew to the next level. Nothing is wasted in this recipe – even the fat is used.

SERVES 6 **PREP** 20 mins
COOK 2 hrs 5 mins **EASY**

- 1 cooked whole chicken (around 2kg), with around 500g meat leftover, plus any fat from the roasting tray reserved
- 2 onions, finely chopped, skins reserved
- 2 tsp black peppercorns
- 3 carrots, finely sliced
- 3 parsnips, finely sliced
- 4 celery sticks, finely sliced
- 4 garlic cloves, finely chopped
- 3 tbsp plain flour
- 4 bay leaves
- 10g thyme sprigs, leaves picked
- 225g self-raising flour
- 100g unsalted butter, cubed
- 60-75ml milk

1 Shred any leftover meat from the chicken and set aside. Put the chicken carcass, onion skins and peppercorns into a deep saucepan. You can also add the trimmed ends of the onions, carrots, parsnips and celery. Season with a pinch of salt and pour over enough cold water to cover the chicken carcass, around 1.5 litres. Bring to a simmer on a medium heat, then gently simmer for 45 mins-1 hr, skimming away any scum that rises to the surface. Using a potato masher, break up the chicken carcass to extract more flavour. Pour the stock through a fine sieve into a large bowl, pressing down on the bones again. Discard the contents of the sieve and set the stock aside. You should have around 1 litre.

2 Spoon any leftover fat and juices from the roasted chicken tray into a flameproof casserole dish and melt over a medium heat. Tip in the onions, carrots, parsnips, celery and garlic, and fry, partially covered, over a low heat for 8-10 mins until softened. Mix in the plain flour, bay leaves and half the thyme, cook for a couple of minutes, then add the stock and shredded chicken. Bring back to a gentle simmer and cook for 15-20 mins until everything is tender. Season.

3 Tip the self-raising flour, butter and remaining thyme into a bowl with ½ tsp fine sea salt. Rub the butter into the flour using your fingertips until it resembles fine breadcrumbs. Pour in 60ml of the milk and stir together using a cutlery knife until it clumps together into a soft dough. Add a splash more milk if needed. Bring the dough together using your hands and divide into 12 balls. Dot the balls on top of the stew and cover with the lid. Turn the heat back up to medium and cook for 25-30 mins until risen, fluffy and cooked through.

GOOD TO KNOW fibre • 2 of 5-a-day
PER SERVING 565 kcals • fat 26g • saturates 12g • carbs 49g • sugars 9g • fibre 8g • protein 29g • salt 1g

Shoot director and illustrations LAURIE NEWMAN
Food stylist ESTHER CLARK | Stylist DAVINA PERKINS



gf tips

- You could also make this with leftover turkey.
- **Don't bother peeling your veg, just give it a good scrub before cutting.**
- You can swap this root veg for any you have – swede or turnips would work well.
- **Serve with any leftover green veg you have. Savoy cabbage would be ideal. Cook it simply with a knob of butter and some seasoning, until softened and wilted.**
- Leftover Christmas goose or duck fat, or even beef dripping, will work in place of the chicken fat.
- **Any soft herbs you have left over, like tarragon, parsley or dill, would be excellent in the dumplings.**

easy

Storecupboard snacks

When you're craving a snack, whip up one of these recipes with ingredients from the pantry

No-bake flapjacks

MAKES 16 PREP 10 mins plus at least 2 hrs chilling
COOK 5 mins EASY V

Line a 20cm square baking tin with baking parchment. Melt **150g nut butter** (we used a mix of peanut and almond) in a pan over a low heat with **150ml maple syrup**, **4 tbsp plant-based milk** and **1 tsp vanilla extract** until smooth. Take off the heat and mix in **200g porridge oats**, **2 tbsp ground flaxseeds** and **½ tsp each of fine sea salt** and **cinnamon**. Stir in **125g of chocolate chips** (ensure they're vegan if needed) or **dried fruit and nuts**. Spoon into the tin and level out the top. Leave for 15 mins, then transfer to the fridge to set for at least 2 hrs. Cut into 16 squares. *Will keep chilled in an airtight container for up to five days.*

GOOD TO KNOW vegan
PER SERVING 183 kcals • fat 9g • saturates 2g • carbs 20g • sugars 10g • fibre 2g • protein 4g • salt 0.3g

TWIST IT
Chocolate & orange flapjacks

Line a 20cm square baking tin with baking parchment. In a pan, melt **150g nut butter** (we used a mix of peanut and almond) over a low heat, then mix in **150ml maple syrup**, **4 tbsp orange juice,** the **zest of 1 orange 1 tsp vanilla extract**. Take off the heat and mix in **200g porridge oats**, **2 tbsp ground flaxseeds**, and **½ tsp each of fine sea salt** and **cinnamon**. Stir in **125g chocolate chips**. Spoon into the tin and level the top. Leave for 15 mins, then transfer to the fridge to set for at least 2 hrs. Cut into 16 squares to serve. *Will keep chilled for up to five days.*

PER SERVING 183 kcals • fat 9g • saturates 2g • carbs 20 g • sugars 10g • fibre 2g • protein 4g • salt 0.2g



Savoury popcorn

SERVES 6-8 PREP 5 mins
COOK 10 mins EASY V

Melt **50g butter** in a pan, stir in **3 finely chopped garlic cloves** and swirl for 3 mins. Take off the heat and stir in **2 tsp dried mixed herbs**, 1 tsp salt, a **pinch of chilli flakes** and **1 tbsp nutritional yeast**. Heat **3 tbsp sunflower oil** in a saucepan over a medium-high heat. Tip in **150g popcorn kernels**, cover and pop for 3-5 mins, shaking every now and then. Pour over the butter.

PER SERVING 156 kcals • fat 10g • saturates 4g • carbs 12g • sugars 0.3g • fibre 3g • protein 3g • salt 0.7g

Toffee popcorn

SERVES 4 PREP 5 mins
COOK 10 mins EASY V

Melt **150g butter** on low and add **150g light brown soft sugar** to dissolve. Heat **1½ tbsp sunflower oil** and cook **75g popcorn kernels** as above. Pour over the caramel.

PER SERVING 545 kcals • fat 37g • saturates 20g • carbs 48g • sugars 37g • fibre 3g • protein 3g • salt 0.7g

Tuna & bean crispbreads



SERVES 2 PREP 5 mins
NO COOK EASY

Drain **160g can tuna** and mix in **1 tbsp apple cider vinegar**, **½ sliced red onion**, a **handful of chopped parsley**, **30g olives** and a **400g can white beans, drained**. Season and serve on **crispbreads or crackers**.

GOOD TO KNOW low fat • iron • folate • 1 of 5-a-day
PER SERVING 240 kcals • fat 6g • saturates 1g • carbs 21g • sugars 1g • fibre 7g • protein 23g • salt 1.1g

Spicy sardine crispbreads

SERVES 2 PREP 5 mins
NO COOK EASY

Drain **120g can of sardines**. Mix in **2 tsp roughly chopped capers, 50g mayo**, a handful of **chopped chives** and a pinch of **chilli flakes**. Season. Spread onto **crispbreads**, top with the sardines and **100g halved cherry tomatoes**.

PER SERVING 276 kcals • fat 25g • saturates 3g • carbs 2g • sugars 2g • fibre 1g • protein 10g • salt 0.9g



61 gf

weekend

Mouthwatering dishes to dig into with your family and friends



Tom Kerridge's perfect pie p56



Celebrate sundays p59



Next level porchetta p68



Sweet & scrumptious p75

Tom Kerridge's perfect pie

Tom turns a comforting stew into a show-off pie that's sure to impress family and friends

photographs YUKI SUGIURA

Let's get things straight: yes, I love a Michelin-starred plate of food, but few things make me happier than a proper beef pie. It's a dish that shows you've gone to a lot of effort, from slow-cooking your beef to making pastry. But, what sets an exceptional pie apart from the rest? The quality is defined by the sauce surrounding the meat, and the secret ingredient I'm using for this pie is wine. Red grape makes beef sing, whether it's in a braise like this, or in a gravy or sauce to serve alongside steak. It brings body and richness like no other ingredient. Serve with your favourite veg for an impressive dinner over the festive period.

Happy Christmas,
Tom x

It's a dish that shows you've gone to a lot of effort, from slow-cooking your beef to making pastry



Our contributing editor Tom Kerridge is a broadcaster, chef-owner of restaurants in London and Marlow, and cookbook author.
@ChefTomKerridge



Beef & potato pie

Putting potatoes in a pie is nothing new, but using them as a buttery base is a good trick I learnt from a winning dish on Great British Menu. *It supports the structure of the pie and makes it feel complete.*

SERVES 6-8 **PREP** 1 hr plus 1 hr chilling **COOK** 3 hrs
MORE EFFORT ❄

1kg braising steak, cut into large chunks (shin is a good choice)
400ml non-alcoholic red wine
2 tbsp vegetable oil
2 onions, roughly chopped
3 carrots, cut into large chunks
3 tbsp plain flour
1 tbsp tomato ketchup
300ml strong beef stock (use 1 stock cube for 300ml)
small bunch of thyme
3 bay leaves
3 medium Maris Piper potatoes, finely sliced
25g butter, melted

For the pastry
625g plain flour, plus extra for dusting
1 tsp English mustard powder
225g cold butter, diced, plus extra for the dish
1 egg yolk, beaten (freeze the white for another recipe)

1 If you have time, put the beef in a large bowl, pour over the wine and chill for 24 hrs before making the pie. Drain. Dry the beef well using kitchen paper, reserving the wine. **2** Heat the oven to 160C/140C fan/gas 3. Heat 1 tbsp of the oil in a large flameproof casserole dish and brown the beef well in batches, then remove to a plate. Tip the onions into the casserole along with the carrots and a drizzle of oil, then cook over a low heat for 5 mins until coloured. Scatter in the flour, stirring until it turns light brown. Add the ketchup. **3** Stir the beef and any juices back into the pan. Pour in the wine, simmer for 5 mins, then pour in the stock. Set aside 1 tsp thyme leaves, then tie the remaining sprigs with the bay using kitchen string, add to the pan, season and bring to a simmer. Cover with a lid and put in the oven for 2 hrs-2 hrs 30 mins, or until the beef is tender (this will depend on the cut). Cool completely – the pie will be better if the filling is fridge-cold. *Will keep chilled for two days, or frozen for up to three months.* **4** To make the pastry, mix the flour, mustard powder and butter with a large pinch of sea salt in a large bowl, then slowly add up to 250ml ice-cold water, mixing to make a soft dough. (You can use a food processor if you like.) Knead the 1 tsp thyme leaves into the pastry, then cover and chill for at least 1 hr. *Will keep chilled for two days or frozen for up to a month.* **5** Tip the potatoes into a pan of cold salted water, bring to the boil, simmer for 2 mins, then drain. While they're hot, toss through the butter and set aside. Heat the oven to 220C/200C fan/gas 7 with a baking tray inside. Generously butter a 26-28cm pie dish and dust with flour. Cut off a third of the pastry and set aside. Roll out the remaining pastry to a thick round that will line the pie dish with an overhang, then line the tin. Tip in the potatoes so they cover the base, then add the beef. The filling should be slightly higher than the rim of the dish. Brush the edges with egg yolk. Roll out the remaining pastry to a thick round large enough to cover the pie, then lift onto the pie dish. Trim the edges and crimp together. Brush the top with more of the egg yolk, season with sea salt and cut a hole in the centre using a knife. Put it on the hot baking tray and bake for 40-45 mins until golden. Leave to rest for 10 mins before slicing.

GOOD TO KNOW fibre • iron
PER SERVING (8) 889 kcals • fat 40g • saturates 21g • carbs 83g • sugars 5g • fibre 7g • protein 36g • salt 1g

5 more ideas

• Individual pies
This recipe makes enough for 6-8 individual pies (depending on the size of the dishes). They can be cooked for the same time as the big pie, or from frozen for 1 hr.

• Beef, ale & potato pie
If you prefer a more traditional pie filling, then the non-alcoholic wine in this recipe can be swapped for **ale**, but you'll need to add a bit more **sugar** as it can be bitter.

• Slow cooker
The filling can be cooked in a slow cooker. Once you've added the herbs in step 3, tip the mixture into a slow cooker and cook on low for 8-10 hrs, or high for 4 hrs, removing the lid for the last 20 mins so the sauce reduces.

• Pressure cooker
To speed things up, the filling can also be made in a pressure cooker. Once you've added the herbs in step 3, tip it into a pressure cooker and cook on medium-high pressure for 45 mins (dropping the pressure and stirring a few times) until tender, then continue with the recipe.

• Game & potato pie
Swap beef for **venison shoulder, neck or shank**, and cook for the same amount of time. Venison will have a stronger, gamey flavour.

Shoot director RACHEL BAYLY | Food stylist LIBBY SILBERMANN | Stylist LAUREN MILLER



gf tip

If your pumpkin or squash isn't quite big enough to make up the required weight, you can supplement it with chopped carrots.

Celebrate Sundays

If you're doing a roast for friends, this soup is a great make-ahead starter, especially this time of year

recipe SARA BUENFELD *photographs* TARA FISHER

Slow-cooker pumpkin soup

Put in a little effort the night before and you can have a velvety soup ready as a starter for a special Sunday roast with guests. This recipe serves six generously, so there's plenty to go around. Frying the onions and ginger first deepens the flavour, but if time is short, you can skip this step.

SERVES 6 **PREP** 15 mins
COOK 8-15 hrs **EASY** V ❄

- 2 tbsp rapeseed oil
- 3 onions (480g), chopped
- 30g ginger, peeled and chopped
- 3 large garlic cloves, chopped
- 1½-2 tbsp medium curry powder
- 1 tsp ground coriander
- ½ tsp crushed dried chillies (optional)
- 1kg pumpkin or butternut squash, flesh only, cut into cubes
- 1 tbsp vegetable bouillon powder (ensure vegan, if needed)
- 400g can coconut milk
- 180g dried red lentils
- 15g coriander, chopped

1 Heat the oil in a large pan over a medium heat and fry the onions and ginger for 10 mins, stirring occasionally until softened and starting to colour. Stir in the garlic, curry powder, ground coriander and dried chillies, if using, and cook for 1 min more.

2 Tip the mixture into a large slow cooker, along with all the remaining ingredients, except the fresh coriander. Add 2 litres water. Cook for 8 hrs on high, or overnight for 15 hrs on low. Stir well, then blitz using a hand blender until smooth. Ladle into bowls and scatter over the fresh coriander to serve. *Once completely cool, the soup will keep chilled in an airtight container for 48 hrs or frozen for up to two months. Reheat in a pan over a low heat or in the microwave until piping hot.*

GOOD TO KNOW vegan • healthy • low fat • low cal • fibre • iron • 3 of 5-a-day
PER SERVING 260 kcals • fat 10g • saturates 5g • carbs 29g • sugars 8g • fibre 7g • protein 10g • salt 0.7g

Shoot director LAURIE NEWMAN | Food stylist ESTHER CLARK | Stylist DAVINA PERKINS

Gulfood

19-23 FEB 2024
DUBAI WORLD TRADE CENTRE











THE LARGEST ANNUAL F&B SOURCING EVENT IN THE WORLD

A new global chapter is unfolding in the future of food. It's time to innovate for a more sustainable, thoughtful, and brighter future for the entire F&B ecosystem across the world.

REGISTER TODAY
AT GULFOOD.COM



sow grow glow

Sow, grow, glow: *Warm up winter*

Root veg and brussels sprouts are abundant this month and **Samuel Goldsmith** puts them centre stage in these comforting recipes. Plus, BBC Gardeners' World contributor **Charles Dowding** shares advice for growing your own

photographs YUKI SUGIURA

THE BENEFITS OF GROWING YOUR OWN

Discover the satisfaction of nurturing produce from seed to plant, then turning your homegrown harvest into something delicious. As well as lowering your shopping bills, garden-fresh fruit and veg is more nutrient-rich than shop-bought, and only picking what you need reduces waste. Plus, being outdoors or losing yourself in a kitchen project can improve your sense of well-being. ▶

Celeriac & hazelnut muffins

Try something sweet made with celeriac. The nutty aniseed flavour works really well with the hazelnuts and soft cheese frosting.

MAKES 12 **PREP** 20 mins
COOK 25 mins plus cooling
EASY V

200g plain flour
2 tsp baking powder
1 tsp mixed spice
125g golden caster sugar
3 eggs
1 clementine or small orange, zested and juiced
100ml vegetable oil
200g celeriac, peeled and grated
75g hazelnuts, chopped, plus 10-12 hazelnuts, bashed, to serve (optional)

For the frosting
50g icing sugar
150g soft cheese
1 clementine, zested, ½ juiced

1 Heat the oven to 180C/160C fan/gas 4 and line a 12-hole muffin tin with paper cases. Combine the flour, baking powder, mixed spice and sugar in a large bowl. Combine the eggs, clementine zest and juice and the oil in a small bowl or jug.
2 Stir the grated celeriac and chopped hazelnuts into the flour mixture, then stir in the egg mixture. Continue to stir until everything is almost combined, but a few specks of flour remain. Divide the batter between the muffin cases so they're two-thirds full. Bake for 20-25 mins until lightly golden and a skewer inserted into the middles comes out clean. Leave to cool in the tin for a few minutes, then transfer to a wire rack to cool completely.
3 To make the frosting, sift the icing sugar into a bowl, beat in the soft cheese, a pinch of the clementine zest and a little of the juice until thick. If it's too loose, chill for up to 30 mins. You can also sift in extra icing sugar if needed. Once the muffins are completely cool, pipe or spoon over the frosting, and top with bashed hazelnuts, if you like.
Will keep chilled in an airtight tin for three days. Bring back to room temperature before eating.

PER MUFFIN 295 kcals • fat 17g • saturates 3g • carbs 29g • sugars 16g • fibre 2g • protein 5g • salt 0.4g

SOW AND GROW

Plan ahead: Celeriac

- Sow celeriac seed in spring. Plant out after all risk of frost has passed and water well. Keep plants well-watered throughout the growing season and keep the soil weed-free. Harvest the roots from October to March.
- Celeriac seeds can be hard to germinate. You may have more success if you sow seeds early with a heated propagator. Alternatively, sow seed in mid-spring and keep under cloches.



Air-fryer cauliflower popcorn with soured cream & herb dressing

These cauli bites are great for sharing, or serve as a starter.

SERVES 4 **PREP** 20 mins
COOK 15-20 mins **EASY** V

1 medium cauliflower (about 1kg)
125g plain flour
25g parmesan or vegetarian alternative, grated
1 tsp onion granules
½ tsp dried oregano
1 tsp paprika
1 egg
150ml milk
80g panko breadcrumbs
olive oil, for drizzling (optional)

For the dip

150ml soured cream
pinch of onion granules
10g chives, chopped

1 Make the dip first by combining the soured cream, onion granules, some seasoning and all but 1 tbsp of the chives. Mix to combine, spoon into a small serving bowl and scatter over the reserved chives. Chill until needed. *Will keep chilled for 24 hrs.*

2 Cut the cauliflower into small florets and set aside. Combine the flour, parmesan, onion granules, dried oregano and paprika in a bowl, then mix in the egg and as much milk as you need to create a thick batter. Season well and set aside. Tip the breadcrumbs onto a plate. Dip the florets into the batter, shake off any excess, then roll in the breadcrumbs to coat. Transfer to a plate.

3 Heat the air-fryer to 200C for 2-3 mins, then put the cauliflower in the basket in a single layer (you'll need to cook in batches) and cook for 15-20 mins until golden and crisp. Alternatively, to cook in the oven, drizzle over a little olive oil and bake at 200C/180C fan/gas 6 for 20 mins until golden and crisp. Serve straightaway with the dip.

GOOD TO KNOW vit c • 1 of 5-a-day
PER SERVING 386 kcals • fat 14g • saturates 8g • carbs 47g • sugars 8g • fibre 5g • protein 16g • salt 0.6g

SOW AND GROW

Plan ahead: Cauliflower

- Plant in rich soil. Prepare the soil well and add plenty of organic matter. Firm them in well to prevent cabbage root fly laying eggs in the soil around the stem. Feed fortnightly with nitrogen-rich liquid food and harvest three to five months after sowing.

SOW AND GROW

Plan ahead: Brussels sprouts

- Sow seeds in spring and plant out into fertile soil after all risk of frost has passed. Water regularly, feed with an organic nitrogen-rich fertiliser and stake in autumn to prevent wind-rock. Harvest as and when the sprouts are produced.
- Brussels do best in moist but well-drained, fertile soil that ideally has been enhanced with well-rotted manure or compost. Grow in full sun.

Brussels sprouts winter salad with clementine dressing

Sprouts aren't just for Christmas! Combined with zesty flavours, they bring freshness and a satisfying bite to this winter salad.

SERVES 6 **PREP** 35 mins
NO COOK **EASY** **V**

350g brussels sprouts, shredded
150g kale, shredded
50ml extra virgin olive oil
3 clementines, 2 peeled and segmented, 1 zested and juiced
3 tbsp apple cider vinegar
1 tbsp honey or maple syrup
2 tsp Dijon mustard
50g pine nuts
50g pomegranate seeds, to serve (optional)

1 Put the shredded sprouts and kale in a large bowl with a large pinch of salt. Pour the olive oil into a small bowl or jug, and mix in the clementine zest and juice, vinegar, honey and mustard, then pour this over the leaves. Scrunch with your hands until the dressing is well distributed, then leave to soften for 15 mins.
2 Fold through the pine nuts and clementine segments, then spoon the salad onto a platter or into bowls. Scatter over the pomegranate seeds, if using, and serve.

GOOD TO KNOW folate • vit c • 1 of 5-a-day • gluten free
PER SERVING 207 kcals • fat 15g • saturates 2g • carbs 10g • sugars 8g • fibre 5g • protein 5g • salt 0.2g

gf tip
For a more pronounced nutty flavour, toast the pine nuts before folding through.



Shoot director RACHEL BAYLY | Food stylist AMY KINNEAR | Stylist DAVINA PERKINS | Photographs DUCKYCARDS/E+, PHOTOALTO/LAURENCE MOUTON/GETTY, ISTOCK/GETTY IMAGES PLUS

One-pan hot honey & mustard parsnips & chicken thigh traybake

Get the best out of seasonal parsnips in a one-pot roast that's quick enough to make for a midweek dinner.

SERVES 4-6 **PREP** 20 mins
COOK 50 mins-1 hr **EASY**

6 parsnips, peeled, trimmed and cut lengthways into 6-8 wedges
small bunch of thyme sprigs
4 banana shallots, peeled and quartered
1 tbsp olive oil, plus 1 tsp
2 tbsp hot honey (honey infused with chilli; available in most supermarkets)
1 tbsp Dijon mustard
1 lemon, zested and juiced
100ml white wine
6-8 skin-on, bone-in chicken thighs
steamed greens or long-stemmed broccoli, to serve

1 Heat the oven to 220C/200C fan/gas 8. Tip the parsnips, thyme and shallots into a large roasting tin. Combine 1 tbsp of the oil, the honey, mustard, lemon zest and juice and the wine in a small bowl or jug, then pour this over the parsnips. Season and toss everything together. Roast for 20-25 mins until the parsnips are beginning to soften.
2 Meanwhile, rub the chicken thighs with 1 tsp oil, then season all over. Once the parsnips have softened a little, lay the chicken thighs on top of the parsnips and return to the oven for 15 mins. Reduce the heat to 200C/180C fan/gas 6, then cook for 15-20 mins more, or until the parsnips are tender and browning at the edges, the chicken is cooked through and the skin has browned. Serve with steamed greens or broccoli.

GOOD TO KNOW folate • fibre • vit c • 1 of 5-a-day • gluten free
PER SERVING (6) 391 kcals • fat 19g • saturates 5g • carbs 25g • sugars 16g • fibre 8g • protein 23g • salt 0.5g

gf tip
You can swap the wine for chicken stock if you prefer. You can also remove the skin from the chicken thighs for a slightly lighter version of this recipe.

SOW AND GROW

Plan ahead: Parsnips

- Parsnips do best in an open, sunny site with free-draining, well-worked soil with no stones. Overly fertile soil can cause the roots to fork, so sow them where you haven't dug in any compost or manure in the last year.
- Sow seeds directly into the soil from mid-spring, after the soil has warmed up. Parsnip seed can be tricky to germinate. Always use fresh seed and be patient – they can take up to three weeks to sprout.



Next level porchetta

Our rolled pork joint makes a fantastic centrepiece for a celebration dinner

recipe BARNEY DESMAZERY *photograph* MYLES NEW



When it comes to an impressive meaty main for a crowd that won't break the bank, you can't beat porchetta. With this recipe, we've considered the presentation of the rolled pork as well as the flavour – we're sharing a clever bit of butchery that's easy to do and means the whole joint is encased in crackling. Happy feasting!

SERVES 8-10 **PREP** 30 mins plus resting **COOK** 3 hrs 35 mins
MORE EFFORT

- 2.5kg piece boneless pork belly, skin on and scored (ask your butcher to take it from the thinner end if you can, as it's easier to roll)
- 2 tbsp fennel seeds
- 6 garlic cloves, finely chopped
- small handful each of rosemary, sage and thyme, chopped
- 3 tbsp olive oil
- 1 lemon, zested
- pinch of chilli flakes (optional)
- bread rolls and chutney, to serve (optional)

1 Season the pork all over with 1 tbsp salt – you can do this up to 24 hrs before you roll it, but if you don't have time, don't worry. Keep the salted pork covered and chilled.
2 Toast the fennel seeds and 2 tsp black pepper in a dry frying pan for a couple of minutes. Pound or blitz the toasted fennel seeds and pepper, a large pinch of sea salt flakes, the garlic and herbs using a pestle and mortar or mini chopper to make a rough paste. Mix in 2 tbsp of the olive oil, the lemon zest and chilli flakes, if using.
3 Lay the pork skin-side down on a chopping board, score the flesh in a criss-cross pattern all over, then cut away a 3-4cm strip of flesh along the long side closest to you, leaving just the skin exposed – this will make it a neater roll later. Massage the herby seasoning mixture deep into the cuts and all over the flesh and place the strip of meat you've cut away along the middle.
4 Starting from the longest side that hasn't been cut, roll the belly up as tightly as you can, with the flap of skin you created in step 3 neatly overlapping at the end. Use butcher's string to tie the joint tightly at 2cm intervals. You can do this up to 24 hrs ahead (the flavour will intensify over time).
5 When you're ready to cook, heat the oven to 160C/140C fan/gas 3. If you have one, put a wire rack or trivet over a large roasting tray and sit the pork on top, or sit the pork in a shallow roasting tin. Massage or brush the remaining 1 tbsp oil over the pork skin and sprinkle over some salt. Roast for 3 hrs, basting with the fat every 30 mins after the first hour of cooking.
6 After 3 hrs, turn up the heat to 240C/220C fan/gas 9 and roast for a further 20-30 mins, checking every 10 mins or so to make sure it doesn't burn. Cook until the skin has crackled well. When the pork is ready, lift it onto a board and rest for 10 mins. For a lighter gravy, pour the fat out of the roasting tray, leaving behind any caramelised bits. Carve the porchetta into slices and serve in soft rolls with chutney, or as a roast with all the trimmings.

PER SERVING (10) 457 kcals • fat 36g • saturates 12g • carbs 0.5g • sugars none • fibre 0.4g • protein 32g • salt 0.7g

Our top tips

HERBY HIT

Rather than make it one-tone, herb-wise, we've gone for a mix of three. Chopping them together turns them into a sort of salsa verde to stuff the pork with.

KNOW THE SCORE

To help the marinade permeate the meat, we've scored the flesh as well the skin. Make sure you massage the mixture deep into the cuts to create maximum flavour.



Shoot director LAURIE NEWMAN
Food stylist LIZZIE HARRIS
Stylist MYLES NEW

READY SALTED

If you have time, salt the pork a day before to create the best crackling, as salting draws out the moisture from the pork – moisture is crackling's worst enemy!

BELLY IS BEST

Some porchetta recipes use loin to run through the centre of the joint, but we've gone with unctuous pork belly, which won't dry out.

IT'S ALL GRAVY

It seems a shame to throw away all those caramelised pan scrapings, so we've turned them into an easy 'jus' or thin gravy by simply adding some white wine to the pan. Ideal if you're serving as a roast.

THE RIGHT KIT

If you have a roasting rack or trivet, now is the time to use it. All the hot air will circulate around the joint, cooking it evenly and stopping the bottom from burning.

CRACKING CRACKLING

Roast low, then turn up to high for the best crackling – watch it closely, as there's only a few minutes between perfect and burnt.

1 cake, 2 ways

Bake something magical

Take two sponges, then choose your decoration – a cute igloo or an elegant frosted finish with edible pinecones

recipe CASSIE BEST ***photographs*** KAREN THOMAS



Igloo cake



Frosted pinecone cake

Simple vanilla sponge cake

This easy cake is a great base to decorate as you like. You can adapt the flavour to your taste – see our tips below. The recipe contains butter for flavour and oil to keep the cake moist.

SERVES 12-15 PREP 15 mins plus cooling COOK 25 mins EASY V ❄

250g butter, softened, plus extra for the tins
300g golden caster sugar
100g plain yogurt
3 tbsp vegetable oil
2 tsp vanilla extract
4 eggs
300g self-raising flour

1 Butter two 20cm loose-bottomed round cake tins and line with baking parchment. Heat the oven to 180C/160C fan/gas 4. Beat the butter and sugar together in a large bowl using an electric whisk until light and fluffy, about 2 mins.
2 Mix the yogurt, oil, vanilla and eggs together in a jug. Add the flour and wet ingredients to the butter mixture, along with a pinch of salt. Mix everything for 1-2 mins until smooth and creamy.
3 Divide the batter between the tins and level the surfaces with a spatula. Bake for 25 mins, or until a skewer inserted into the centres comes out clean. If there is any wet mixture, return the sponges to the oven for another 5 mins, then check again. Leave to cool in the tins for 15 mins, then turn out onto a wire rack to cool completely. *Once cooled, the sponges will keep in an airtight tin for five days or wrapped well and frozen for three months.*

PER SERVING (15) 322 kcals • fat 18g • saturates 9g • carbs 36g • sugars 21g • fibre 1g • protein 4g • salt 0.6g

Customise your cake

CITRUSSY CHRISTMAS SPONGE
Add the **zest of 1 orange or lemon** to the batter.

CHRISTMAS-SPICED SPONGE
Add a **pinch each of cinnamon, nutmeg, ground cloves** and **ginger** to the flour in step 2.

NUTTY CHRISTMAS SPONGE
Replace 50g flour with **50g ground almonds, pistachios** or **hazelnuts** for nutty flavour and a slightly crumblier texture.

Choose your decoration





Igloo cake

This cute and clever cake is the perfect festive sweet treat to cook with kids.

SERVES 12-15 PREP 45 mins plus chilling MORE EFFORT V

1 batch simple vanilla sponge cake (see recipe, left)
150g raspberry jam
100g black fondant icing
100g desiccated coconut
150g white fondant icing
50g orange fondant icing
For the buttercream
200g unsalted butter, softened
500g icing sugar
75ml milk
1 tsp vanilla extract

1 First make the buttercream. Beat the butter, sugar, milk and vanilla in a large bowl using an electric whisk, or in a stand mixer until smooth and creamy, about 3 mins.
2 Use a large tray, board or cake stand to assemble the cake. Cut the cooled cakes in half with a large bread knife to make four semi-circles. Using a 10cm biscuit cutter, stamp out a smaller semi-circle from one of the pieces and set aside. *The cake offcuts can be saved for a trifle or frozen for up to three months.*
3 Spread 2-3 tbsp buttercream over the base of the board. Use another 2-3 tbsp layered with 2 tbsp jam to sandwich two of the large semi-circles together. Put the sandwiched cakes curved-side up on the board. Spread 2-3 tbsp buttercream and 2 tbsp jam over one of the remaining large semi-circles and press this onto the cakes on the board to make a domed three-layer cake. Finally, stick the smaller cut-out semi-circle on one side using a little more buttercream and jam to make the entrance to the igloo. Chill for 30 mins. Meanwhile, roll out a piece of black fondant to 6cm in diameter and cut into two semi-circles.
4 Cover the entire cake with buttercream, using a palette knife to smooth it over the surface and cover any gaps. Don't worry about being too neat, as any imperfections will be covered. Press one of the black semi-circles of fondant onto the front of the small cake to mark out the entrance of the igloo. Press coconut all over the rest of the cake.
5 Use 100g of the white fondant to make snowballs in various sizes and arrange them around the base.
6 To make the penguins, divide the remaining black fondant icing into four pieces of different sizes. Roll each piece into an egg shape, and pinch out little flippers on each side. Press out a disc of white fondant for each penguin's belly, and attach with a dab of water. Make eyes by sticking little black spots onto small white discs of fondant and attach to the penguins. Finally, make orange triangle beaks and flippers and stick these on. Put the penguin family around the cake. *Will keep in an airtight tin for up to five days.*

PER SERVING (15) 698 kcals • fat 33g • saturates 90g • carbs 94g • sugars 78g • fibre 2g • protein 5g • salt 0.9g

Frosted pinecone cake

This is a perfect centrepiece for those who aren't fans of traditional fruitcake.

SERVES 12-15 PREP 45 mins plus drying MORE EFFORT V

1 batch simple vanilla sponge cake (see recipe, left)
150g apricot jam
For the almond pinecones
150g marzipan
100g flaked toasted almonds
cocoa powder, for dusting
For the buttercream
200g butter
500g icing sugar
75ml milk
1 tsp vanilla extract
½ tsp almond extract
To decorate
1 egg white
100g caster sugar
8 rosemary sprigs
50g cranberries

1 Make the decorations first. Line a baking tray with baking parchment. Lightly whisk the egg white and put the caster sugar in a dish. Bend the rosemary sprigs into curves – this will help them sit around the base of the cake. Brush or dip the rosemary sprigs and cranberries in the egg white, then coat in the sugar. Shake off the excess, then lay on the tray and leave to dry out for at least 1 hr.
2 To make the almond pinecones, divide the marzipan into five pieces and roll each one into an egg shape. Starting at the wider end, press the flaked almonds into the marzipan at an angle to make them look like a pinecone. Cover one side of each marzipan ball this way, being careful not to snap the almond flakes. Put the marzipan pinecones on a tray and dust lightly with cocoa powder.
3 To make the buttercream, beat the butter, icing sugar, milk, vanilla and almond extract in a large bowl using an electric whisk, or in a stand mixer until smooth and creamy, about 3 mins.
4 Put one cake on a cake stand or plate, and spread over roughly 6 tbsp buttercream using a palette knife. Top with the apricot jam, then sandwich the second cake on top.
5 Pile the remaining buttercream on top of the cake and spread it over the top and sides. This cake looks best with a 'naked' style frosting. To create this, scrape most of the buttercream off the sides using a palette knife so the cake is slightly visible through a thin layer of buttercream. Clean the plate around the edge of the cake using a sheet of kitchen paper.
6 Arrange the frosted rosemary sprigs round the base of the cake, and top with the frosted pinecones and cranberries. *Will keep in an airtight tin for up to five days.*

PER SERVING (15) 677 kcals • fat 34g • saturates 17g • carbs 85g • sugars 69g • fibre 1g • protein 7g • salt 0.9g

Shoot director FREDDIE STEWART | Food stylist KATIE MARSHALL | Stylist VICTORIA ELDRIDGE









Follow @bbcgoodfoodme *on Instagram*

For daily inspiration, behind-the-scenes snaps and gooey videos,
join the goodfood Instagram community today










Sweet & scrumptious

Impress guests with a new take on trifle, a cocktail-inspired pavlova and cooling coffee semifreddo

recipes LIBERTY MENDEZ *photographs* KIM LIGHTBODY

Mini hot toddy pavlova

Take flavour inspiration from the classic warming drink to make this stacked mini pavlova, which is the perfect end to a special meal for two.

SERVES 2-4 **PREP** 40 mins plus a few hrs cooling **COOK** 1 hr 35 mins **MORE EFFORT** V

2 egg whites (save the yolks for another recipe)
125g caster sugar
1 tbsp cornflour
½ tsp vanilla extract
½ tsp white vinegar
1 lemon, zest pared

For the non-alcoholic whisky & spice-infused pears
150g caster sugar
150ml non-alcoholic whisky
1 cinnamon stick
2 whole cloves
2 star anise
2 small pears, peeled, cored and quartered

For the salted caramel sauce
100g light brown soft sugar
150ml double cream
25g butter
pinch of ground cinnamon, plus extra to serve

For the honey whipped cream
300ml double cream
3 tbsp dark honey

1 Heat the oven to 150C/130C fan/gas 2. Beat the egg whites on low in a large bowl using an electric whisk or using a stand mixer until foamy. Turn up to high and gradually add the sugar, 1 tsp at a time, until you have a stiff, glossy meringue, about 4-5 mins. Whisk in the cornflour, vanilla and vinegar until combined.
2 Draw two 12cm circles on a sheet of baking parchment using a pencil, then flip it over on a baking sheet. Spoon the meringue over the circle templates and spread to the edges, smoothing the top and sides using a small palette knife (they should be about 2.5cm tall).
3 Bake for 1 hr 30 mins until crisp, then turn the oven off, open the door so it's slightly ajar, and leave the meringues to dry out and cool completely for at least a few hours, or overnight.
4 Meanwhile, for the pears, tip 200ml boiling water from the kettle, the sugar, non-alcoholic whisky and spices into a saucepan and bring to the boil. Cut out a circle of baking parchment that will fit on top of the pan. When the mixture is boiling, add the pears, put the baking parchment disc on top (this will help them cook evenly) and reduce the heat to a simmer. Cook for 20-25 mins until the pears are soft. Pour the syrup and pears into a container and leave to cool completely. For a more intense flavour, chill the pears in the syrup overnight, or until needed. *Will keep chilled for up to three days.*
5 Put all the ingredients for the caramel sauce in a saucepan with a pinch of salt over a medium heat. Bring to the boil, stirring occasionally, then reduce the heat to a simmer and cook for 2 mins until all the sugar has dissolved and you have a light brown sauce. Put a disc of baking parchment on the surface of the sauce (this will stop it from forming a skin) and leave to cool completely.
6 For the whipped cream, put the cream and honey in a large bowl and whisk until soft peaks form.
7 Drain the pears (reserving the syrup, if you like) and roughly chop half. Spoon half the whipped cream over one meringue, then top with the chopped pears. Stack the other meringue on top, then spoon over the remaining whipped cream and quartered pears. Scatter over the pared lemon zest and a pinch of cinnamon. Just before serving, drizzle over the salted caramel sauce. *Will keep in an airtight container in the fridge for up to three days.*

PER SERVING (4) 995 kcals • fat 65g • saturates 40g • carbs 91g • sugars 88g • fibre 1g • protein 4g • salt 0.3g

Coffee & Irish cream semifreddo wreath

Make this cooling frozen dessert up to two days ahead. It's a welcome pick-me-up following a filling festive roast.

SERVES 14-16 **PREP** 30 mins plus overnight freezing **COOK** 2 mins **MORE EFFORT** V ❄

6 eggs, separated
2 tbsp instant coffee granules, mixed with 2 tbsp boiling water
200g light brown soft sugar
600ml double cream
100ml non-alcoholic Irish cream liqueur
vegetable oil, for the tin
100ml dark chocolate, melted

1 Put the egg yolks, coffee and sugar in a large bowl and beat using an electric whisk until thick and fluffy.
2 Beat the egg whites in a separate bowl using an electric whisk with clean beaters until light and frothy. Add the beaten whites to the yolk mix, and whisk briefly to combine.
3 Pour the double cream and non-alcoholic liqueur into a bowl, and whisk to soft peaks. Gradually pour the egg mixture into the whipped cream, folding in with a large metal spoon until everything is evenly combined.
4 Oil a 2-litre bundt tin and pour in the semifreddo mixture, then tap on a surface so it's evenly filled. Freeze overnight, or for up to a month.
5 To serve, dip the tin in a bowl of hot water for 20 seconds to loosen. Turn the semifreddo out onto a plate and remove the tin.
6 Pour the melted chocolate over the top of the semifreddo, letting it drip down the sides. Leave to defrost for 5 mins, slice and serve. *Layer leftovers between pieces of baking parchment and freeze in an airtight container for up to a week.*

GOOD TO KNOW gluten free
PER SERVING (16) 314 kcals • fat 25g • saturates 15g • carbs 16g • sugars 15g • fibre 1g • protein 4g • salt 0.1g

Shoot director and illustrations LAURIE NEWMAN | Food stylist HANNA MILLER | Stylist LAUREN MILLER

gf tip

Put your serving plate in the freezer 10 mins before turning out the dessert – this will prevent the semifreddo from melting too quickly.



Apple crumble trifle

Bring the flavours and textures of a comforting apple crumble to a traditional Christmas trifle. While the components require more time and effort, most can be prepared a day or two ahead, so you can just assemble when ready.

SERVES 12-14 **PREP** 45 mins plus chilling and cooling
COOK 40-45 mins **A CHALLENGE** V

400g shop-bought or homemade sponge cake (such as ginger cake), cut into 3cm cubes
200g canned caramel, beaten to loosen

For the custard
300ml double cream
300ml whole milk
2 oranges, zested, plus extra to decorate
6 egg yolks (freeze the whites to use in another recipe; see tip, opposite)
100g caster sugar
2 tbsp cornflour
200g canned caramel

For the stewed apples
8 eating apples, cored and cut into 2cm chunks
1 orange, zested and juiced (you'll need about 120ml juice)
1 tbsp caster sugar

For the crumble
400g plain flour
75g dark brown soft sugar
1 tsp ground cinnamon
200g cold butter, cut into cubes

For the brown sugar chantilly
3 tbsp dark brown soft sugar
600ml double cream
1 tsp vanilla bean paste

1 For the custard, tip the cream, milk and orange zest in a large saucepan over a medium heat and bring to a simmer, stirring occasionally. Tip the egg yolks, sugar and cornflour into a large heatproof bowl and whisk until pale and thick. Pour in half the hot cream mixture and whisk to combine, then reduce the heat to low and whisk the egg mixture back into the rest of the cream in the saucepan. Cook, whisking for 3-6 mins until it's just simmering and quite thick – similar to lightly whipped cream.

2 Remove from the heat and whisk in the caramel and a pinch of salt. Cover the surface with a disc of baking parchment and leave to cool completely. *Once cool, will keep chilled for up to a day.*

3 Meanwhile, for the stewed apples, put the apples in a large saucepan with the orange zest and juice and the sugar. Cover with a lid and simmer over a medium heat for 8 mins until slightly softened. Uncover, turn the heat up to high and cook for 5 mins, stirring occasionally until all the liquid has evaporated and the apples are soft with a little bite. Transfer to a plate and cool. *Will keep chilled for up to two days.*

4 For the crumble, heat the oven to 200C/180C fan/gas 6 and line a large baking sheet with baking parchment. Tip the the flour, sugar, a pinch of salt and the cinnamon into a bowl, then rub in the butter until the mixture has a sandy texture, squeezing so there are a few larger clumps. Tip the crumble onto the baking sheet and bake for 15 mins. Break up the pieces slightly, toss and bake for another 10-15 mins, checking often until the crumble is evenly golden and crisp. Remove from the oven and cool completely. *Will keep in an airtight container for up to two days.*

5 Just before serving, make the brown sugar chantilly. Whisk the sugar, cream and vanilla to soft peaks. Set aside. Reserve a few spoonfuls each of the custard, crumble, caramel and apples. Layer the sponge cake pieces and remaining custard, stewed apples, crumble and caramel alternately in a 2-litre trifle dish. Spoon over the chantilly, then dot over the reserved custard, swirl over the caramel, and spoon over the reserved apple and crumble. Scatter over some orange zest. *Will keep chilled in an airtight container for three days.*

PER SERVING (14) 868 kcals • fat 54g • saturates 32g • carbs 84g • sugars 53g • fibre 3g • protein 9g • salt 0.6g



gf tip

The leftover egg whites will keep chilled in a sealed jar for up to two days, or frozen for three months. Use to make meringues, pancakes or chocolate mousse.





Exceptional
Coffee offerings & more...

Call: 9475 303 04

WhatsApp: +4841 853 55 971

family

A feast for movie night

Snuggle up on the sofa together, and share some moreish homemade treats

recipes CASSIE BEST, HELENA BUSIAKIEWICZ
photographs and styling MYLES NEW



Mini gingerbread house mug toppers

These delightful little gingerbread houses will perch perfectly on the edge of your mug. Try them with hot chocolate or mulled beverage for adults.

MAKES 8 **PREP** 20 mins plus cooling
COOK 12 mins **MORE EFFORT** V ❄

125g unsalted butter
100g dark muscovado sugar
3 tbsp golden syrup
300g plain flour, plus extra for dusting
1 tsp bicarbonate of soda
2 tsp ground ginger
250g royal icing sugar

1 Melt the butter, muscovado sugar and golden syrup together in a pan over a low heat, stirring until the sugar has dissolved completely.
2 Sift the flour, bicarb, ginger and a pinch of salt into a large bowl. Pour the wet ingredients into the dry, then mix using a wooden spoon until it forms a stiff dough. Leave the dough to cool slightly so it's easier to handle.
3 Heat the oven to 180C/160C fan/gas 4. Roll the dough out on a lightly floured surface to a ½cm thickness. Using our templates (see below), cut out parts A-C from the dough – for each house, you need two of each. Continue to re-roll and cut the dough until you have enough pieces to make eight houses. Using a knife, cut out a small central door on the bottom of each C piece – not too big, as these will be used to fit the houses on the rim of a mug.
4 Line a baking tray with baking parchment. Arrange all the gingerbread pieces on the tray, spaced apart so they have room to spread in the oven. Bake for 8-9 mins, or until firm and just beginning to darken at the edges. Remove from the oven and, while still warm, trim each piece with a small, sharp knife to create straight edges. Leave to cool on the tray for a few minutes more, then transfer to a wire rack to cool completely.
5 Gradually mix the icing sugar with water to make a thick, pipeable icing, and spoon into a piping bag fitted with a small round nozzle. Once the gingerbread pieces have cooled, use the icing to stick the edges of the pieces together to make houses. Glue the C pieces between the B pieces, and finish with the A pieces to make a pitched roof for each house. Leave each join to set for about 30 mins before adding the next piece.
6 Use the remaining icing to add decorative touches like windows, doors or icicles. Once the icing has set, put your mini gingerbread houses on the rims of mugs filled with your favourite hot drink. *The gingerbread houses will keep in an airtight container for five days.*

PER SERVING 442 kcals • fat 13g • saturates 8g • carbs 75g • sugars 46g • fibre 2g • protein 4g • salt 0.4g

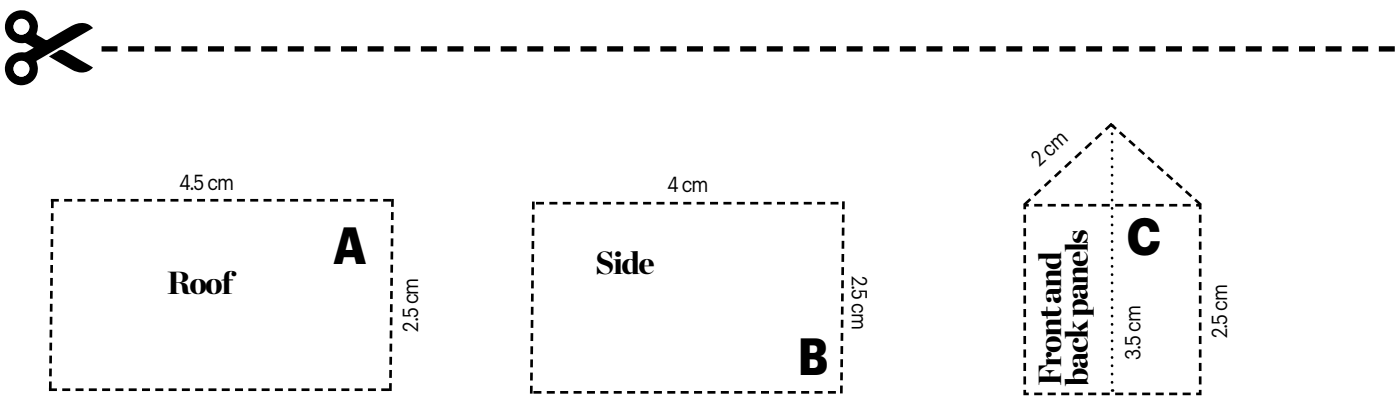


gf tip

MAKE A CHRISTMAS EVE BOX

Why not make these tempting family recipes as part of a Christmas Eve box, either as a gift for someone or for your family to enjoy together? Fill the box with edible treats, crafts and activities for a cosy evening in. It could include a favourite Christmas story to read together, fluffy socks, a family board game, Christmas jokes or a festive quiz.

USE OUR TEMPLATE TO MAKE YOUR OWN







gf tip
Using food colouring gel or paste will create the best red tone. Liquid and natural food dyes will fade and get lost in the cocoa when baked.

Red velvet brownies

Enjoy festively red, rich and fudgy brownies swirled with a tangy cheesecake filling.

MAKES 16 **PREP** 10 mins plus cooling
COOK 30 mins **EASY** V ❄

170g salted butter, melted, plus extra for the tin
225g caster sugar
2 tsp vanilla extract
1 tsp red food colouring gel (see tip, above)
3 eggs
40g cocoa powder
110g plain flour
1 tsp white wine vinegar
For the cheesecake swirl
250g soft cheese
1 egg yolk (freeze the white to use in another recipe)
3 tbsp caster sugar

1 Butter a 20cm square brownie tin and line with baking parchment. Heat the oven to 180C/160C fan/gas 4. Whisk the melted butter and sugar with the vanilla extract in a bowl. Once combined, whisk in the food colouring and eggs until the mixture is a vibrant red.
2 Sift in the cocoa powder and flour, and add the vinegar. Fold together using a spatula. For the cheesecake swirl, mix the soft cheese, egg yolk and sugar together, and set aside.
3 Pour most of the brownie batter into the tin and dollop in the cheesecake mixture. Pour the rest of the brownie batter on top and use a skewer to lightly swirl the two together. Bake for 30 mins until shiny on top. Remove from the oven and cool in the tin for 30 mins, then remove to a wire rack and cool completely. Slice into 16. *Will keep in an airtight tin for five days, or frozen for up to a month.*

PER SERVING 243 kcals • fat 14g • saturates 9g • carbs 24g • sugars 18g • fibre 1g • protein 4g • salt 0.3g

gf tip
For an extra festive twist, roughly crush 4 candy canes and sprinkle over the brownie batter before baking.





Salted caramel crispy Rudolphs

A simple circular puffed rice cake, cut into wedges and decorated to look like reindeer. Kids will love helping to make this easy bake.

MAKES 6 **PREP** 30 mins plus cooling
COOK 15 mins **EASY** V

150g butter, plus extra for the tin
150g light brown soft sugar
2 tbsp golden syrup
¼ tsp sea salt flakes
125g puffed rice cereal
50g ready-made vanilla icing or melted white chocolate
12 chocolate-covered pretzels
12 edible eye decorations
6 red sugar-coated chocolate sweets

1 Line a 20cm cake tin with baking parchment. Melt the butter, sugar, syrup and salt together in a saucepan set over a medium heat. When the sugar has dissolved, whisk well to combine, then stir in the cereal until well coated.
2 Heat the oven to 180C/160C fan/gas 4. Tip the mixture into the prepared tin and use the back of a spoon to firmly press into a flat layer. Bake for 15 mins until golden and toasted. Press down again with a spoon while still warm, then leave to cool completely in the tin.
3 Remove the crispy cake from the tin and cut into six wedges, in the same way as cutting a pizza. Use a little icing or melted chocolate to stick on pretzels for antlers and the eye decorations on the triangles. Finish each with a red sweet for the nose. Leave in a cool place to set for 30 mins before serving. *Will keep in an airtight container for up to three days.*

PER SERVING 454 kcals • fat 24g • saturates 15g • carbs 57g • sugars 38g • fibre 0.1g • protein 3g • salt 1.2g

Shoot director LAURIE NEWMAN | Food stylist LIZZIE HARRIS





Christmas tree cheeseboard

This savoury sharing platter is made with cheese, crackers, cucumber slices and grapes, decorated with rosemary sprigs and pomegranate seeds to look like a festive tree. These quantities are enough to make a large Christmas tree, but can easily be reduced for a smaller board.

SERVES 6-8 **PREP** 20 mins
NO COOK EASY V

½ cucumber, sliced
250g hard cheese (we used cheddar and red leicester), cut into small cubes
300g pack mixed charcuterie
300g grapes
selection of small crackers
small rosemary sprigs and pomegranate seeds, to decorate

1 Find a large board to present your cheeseboard on. Starting with the bottom of the 'tree', lay a row of cucumber slices from one side to the other. Working upwards, arrange all the cheese, meats and grapes in rows, each row a little shorter than the last as you reach the top, making a Christmas tree shape.
2 Cut out a star from cucumber, cheese or meat (or all three, to make a small stack), then arrange at the top. Use a few crackers to make a stump at the bottom and decorate with rosemary sprigs and pomegranate seeds for baubles.

PER SERVING (8) 257 kcals • fat 18g • saturates 9g • carbs 6g • sugars 6g • fibre 1g • protein 17g • salt 2g

Christmas popcorn trail mix

Pick at a moreish combination of salty popcorn, pretzels, sweet marshmallows, chocolate and tangy dried cranberries – the perfect Chrismas movie snack.

SERVES 4-6, or makes 2 large jars
PREP 15 mins plus 1-2 hrs setting
COOK 5 mins **EASY** V

100g white chocolate, broken into small pieces
75g salted popcorn (or sweet, if you prefer)
50g cereal hoops
50g dried cranberries or cherries
1 tbsp red, white and green sprinkles, or a festive mixture
80g pretzels
50g red and green sugar-coated chocolate sweets
50g mini marshmallows (vegetarian, if needed)

1 Melt the chocolate in a bowl over a pan of gently simmering water, ensuring the bowl doesn't touch the water, or in short bursts in the microwave, stirring regularly.
2 Spread the popcorn, cereal and cranberries over a baking tray and drizzle over the melted white chocolate. Use two spoons to gently mix everything together, then scatter over the festive sprinkles. Leave in a cool place to set for 1-2 hrs.
3 Break up the popcorn and cereal mixture and toss in a big bowl with the pretzels, sweets and marshmallows. Enjoy now or transfer to large jars to give as a gift. *Will keep in a sealed jar or other airtight container for up to two weeks.*

PER SERVING (6) 327 kcals • fat 10g • saturates 4g • carbs 52g • sugars 27g • fibre 2g • protein 5g • salt 0.9g



#bbcgfmemawards



The Top 5 shortlist is out!

Winners will be announced at the BBC Good Food ME Magazine Awards 2023 gala ceremony on January 25th, 2024

Vote for your favourite brands in the region and stand a chance to win an unforgettable five-night stay at the stunning ***Centara Grand Island Resort & Spa Maldives.***

VOTE NOW!

** Terms and conditions apply*

HOSTED BY

ORGANISED BY

CATEGORY SPONSOR - BEST JAPANESE RESTAURANT

VOTING PRIZE SPONSOR

BEVERAGE PARTNER

CHEF OF THE YEAR PRIZE SPONSOR

VENUE SPONSOR

AUDITED BY

EVENT PARTNER

health

Delicious recipes and top nutrition tips

healthy diet plan



comfort in a bowl **p92**



seafood made special **p90**

gf healthy diet plan

seafood made special

A touch of saffron elevates this pie for a meal that you can serve to guests without compromising on your healthy eating routine

recipe SARA BUENFELD *photograph* TOM REGESTER

Cod & prawn pie with saffron potatoes

The filling for this pie is a bit like a fish stew, with a golden, garlicky potato topping. As comforting as it is, it's still low in fat and calories, and provides three of your five-a-day.

FIBRE · VIT C · 3 OF 5-A-DAY

SERVES 4 **PREP** 20 mins
COOK 50 mins **EASY**

1 tbsp olive oil
1 yellow and 1 red pepper, both deseeded and finely chopped
2 large garlic cloves, chopped
2 bay leaves
1 tbsp smoked paprika
150ml vegetable stock, made with 2 tsp bouillon powder
500g carton passata
240g pack frozen raw, peeled, large wild red shrimp, defrosted
280g skinless cod loin, cut into large chunks
9 pitted green olives, quartered (we used Amfissa olives, as they have a firmer texture)
3 tbsp chopped flat-leaf parsley (optional)
320g broccoli florets or green beans

For the saffron potatoes
3 generous pinches of saffron threads (about ⅓ x 0.5g sachet)
1½ tbsp olive oil
2 large garlic cloves, finely grated
725g large potatoes (about 4), peeled and thinly sliced

1 Heat the oven to 200C/180C fan/gas 6. Warm the olive oil in a large non-stick pan over a medium heat and fry the peppers, garlic and bay leaves for 10 mins, stirring often until the peppers have softened.
2 Meanwhile, prepare the saffron potatoes. Put the saffron threads in a small heatproof bowl with 1 tbsp boiling water, the olive oil and garlic, and stir well until the liquid turns yellow. Set aside. Bring a large pan of water to the boil, and cook the sliced potatoes for 5 mins until tender but not collapsing. Drain well.
3 When the peppers have softened, sprinkle over the paprika and stir briefly, then pour in the stock and passata and cook for 5 mins more. Remove from the heat and stir in the shrimp, cod, olives and parsley, if using. Tip the stew into a large, shallow pie dish (ours was 30 x 20cm, and about 6.5cm deep).
4 Arrange the potato slices over the stew in an even layer – they don't have to be neat – then generously brush over the saffron mixture.
5 Bake the pie for 30-35 mins until bubbling at the edges and the fish is cooked through. When it's almost finished cooking, boil or steam the broccoli or green beans to serve alongside the pie.

GOOD TO KNOW healthy · low fat · low cal · folate · fibre · vit c · 3 of 5-a-day
PER SERVING 435 kcals · fat 10g · saturates 1g · carbs 39g · sugars 12g · fibre 10g · protein 43g · salt 1.2g

Shoot director FREDDIE STEWART | Food stylist AMY STEPHENSON | Stylist DAVINA PERKINS



gf healthy diet plan

comfort in a bowl

Try a dairy-free, plant-based twist on a classic

recipe SARA BUENFELD *photograph* MIKE ENGLISH

Vegan leek & potato soup

HEALTHY | LOW CAL | 1 OF 5-A-DAY

SERVES 4 PREP 10 mins
COOK 25 mins EASY V ❄

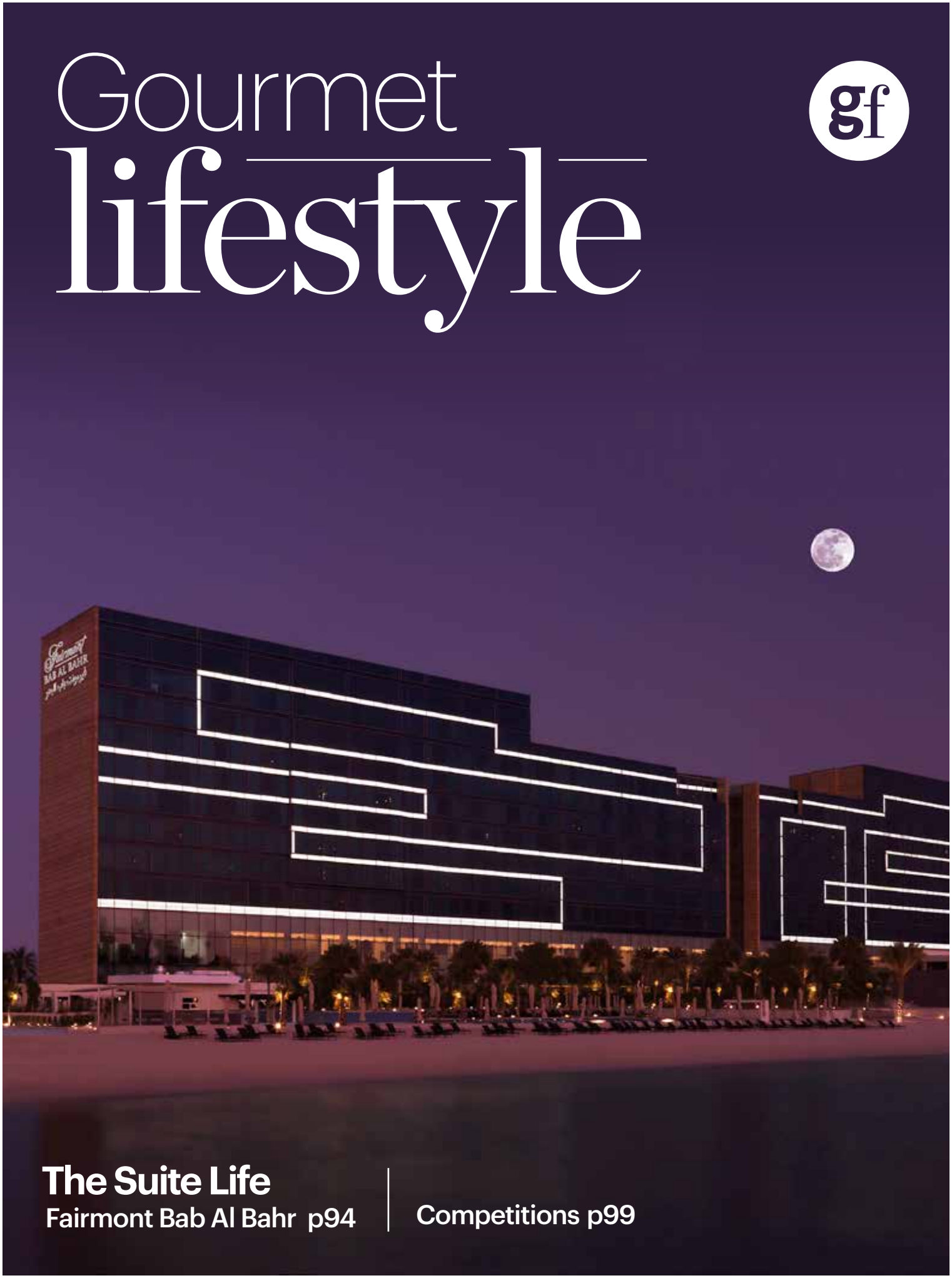
1 tbsp rapeseed oil, plus a drizzle to serve (optional)
2 large garlic cloves, chopped
500g leeks, thinly sliced
500g potatoes, cut into cubes
500ml vegan vegetable stock, made with 1½ tsp bouillon powder
500ml unsweetened almond milk
chopped chives and bread, to serve

1 Heat the oil in a large pan over a medium heat and fry the garlic and leeks, stirring, until the veg has started to soften. Add the potatoes and stock, then cover and simmer for 15 mins until the leeks and potatoes are soft.
2 Pour in the almond milk, then remove from the heat and blitz using a hand blender until almost smooth, with a slightly chunky texture. Or, if you prefer, blitz until completely smooth. Reheat over a low heat if needed, then ladle into bowls and scatter with chives, drizzle with a little oil and serve with bread, if you like.
Can be frozen for up to three months.

GOOD TO KNOW vegan • healthy • low fat • low cal • 1 of 5-a-day
PER SERVING 170 kcals • fat 5g • saturates 1g • carbs 23g • sugars 4g • fibre 5g • protein 5g • salt 0.5g

Shoot directors EMMA WINCHESTER, CLOE-ROSE MANN | Food stylist KATY GILHOOLY | Stylist MAX ROBINSON

Gourmet lifestyle



The Suite Life

Fairmont Bab Al Bahr p94 | Competitions p99

The Suite Life

Whether visiting for leisure or business, Fairmont Bab Al Bahr ensures a truly unforgettable stay





Words by Blanche D'mello











Fairmont Bab Al Bahr stands as a five-star city resort offering unmatched views of the Sheikh Zayed Grand Mosque, providing lavish spaces, award-winning restaurants, and world-class amenities. Upon entering the grand lobby, guests are immersed in a lively atmosphere with interiors seamlessly fusing modern design with Arabian influences, while the spacious area are embellished with chic furnishings, lofty ceilings, and marble floors.

From exquisite dining options to a private beach and Olympic-length swimming pool, guests are treated to a plethora of indulgent experiences.

ACCOMMODATION

Nestled within the lavish confines of Fairmont Bab Al Bahr are 319 rooms, 46 suites, and 2 villas. A standout among them is the Fairmont Gold Junior Suite View Room, which showcases a spacious living area adorned with contemporary decor. This suite promises a lavish experience, featuring a king-sized bed, five-piece bathroom, a well-appointed work desk, an LCD television, air conditioning with digital climate control, and media panels. The inclusion of Le Labo luxury bathroom amenities adds an extra touch of opulence to enhance guests' comfort.

Against the backdrop of Abu Dhabi Creek and the majestic Sheikh Zayed Grand Mosque, the resort creates an idyllic setting for an indulgent retreat, where luxury merges with breathtaking views. Booking a stay at this upscale establishment provides guests with the privilege of enjoying spectacular panoramas of the Olympic-length outdoor swimming pool, a covered children's pool, and private sandy beaches.

CULINARY HIGHLIGHTS

From the tempting delights of Italian fare to the flavours of Japanese dishes, English favourites, and Mediterranean specialties, discover an array of dining options catering to every palate at the destination. Whether you choose to dine at CuiScene, Mazaj Bab Al Bahr, Marco's Italian, Marco Pierre White Steakhouse & Grill, Café Sushi, Bridges Bar & Bridges Bar Terrace, or opt for a sophisticated atmosphere at the Lobby Lounge, expect a variety of flavourful experiences to satisfy your palate.

Our day commenced on an enchanting note as we savoured a lavish brunch experience at CuiScene. A fusion of Asian, Indian, Mediterranean, Japanese, Italian, and British cuisines awaited, brimming with an extensive selection of over 145 dishes and eighteen live stations. The carving station, hosted by Marco Pierre White Steak House, showcases succulent options such as roast beef, roast chicken, and beef wellington. From Asian and Japanese delicacies to Indian classics, rich with satiating curries and succulent meat grills, the brawling brunch encompassed an array of specialties. Save room for dessert, as the pastry station presents 20 varieties of artisan desserts and cakes, complemented by a live crêpe and ice cream station.

For dinner, we visited the intimate dining venue Marco's Italian,







transporting us to the picturesque coastal regions of Italy. The menu unfolds with a spotlight on a tantalising array of dishes, notably the Melanzane e ricotta, featuring baked eggplant rolls generously filled with ricotta cheese and sundried tomato, accompanied by an orange and tomato coulis, topped with arugula mixed seeds, and parmesan cheese—a sensory delight in both taste and presentation.

A highly recommended choice for a satisfying main course is the creamy Fettuccine alfredo, where homemade green fettuccine intertwines with succulent corn-fed chicken, mushrooms, and sun-dried tomato; and the light and crisp Italian-style Diavola pizza - an extraordinary blend of flavours including spicy salami, black olives, red bell peppers, and chilli.

To conclude, we ordered the classic Tiramisu, unveiling its intricate layers of coffee-soaked ladyfingers and velvety mascarpone, alongside the Panna Cotta infused with vanilla and cream, elevated by a delightful strawberry coulis for a truly exquisite finale.

Head to CuiScene the next day morning, where a sumptuous buffet with an extensive breakfast spread greets you. The restaurant features specific counters presenting a curated selection of dishes from various cuisines, including Arabic, Western, European, and Indian, alongside healthy options. Fresh juices, tea, and coffee are readily available both at the table and at the counters.

The buffet entices with an array of offerings such as fresh fruits, chicken sausages, French toast, scrumptious pancakes, an expansive salad station, smoked salmon, delightful sweets, and an assortment of freshly baked bread and pastries. As it was the weekend, we enjoyed a cheat day, savouring crêpes and waffles with Nutella.



FACILITIES

Fairmont Bab Al Bahr offers an unparalleled experience, ensuring lasting memories for guests of all ages. The luxurious pool invites relaxation, providing a sun-soaked haven or a refreshing sea dip. Those in search of tranquility can find solace in private beaches and Olympic-length outdoor swimming pool, framed by breathtaking views of the Arabian Gulf. Adventure enthusiasts will discover a range of thrilling water sports, including jet skiing, paddleboarding, and kayaking, promising an exhilarating experience. Families are well-catered for, with a dedicated kids' club offering an array of activities for the little ones, alongside a covered children's pool. From arts and crafts to interactive games, children can revel in their own world of fun while parents enjoy well-deserved relaxation.

BOOK NOW

The Fairmont Gold Junior Suite View Room is available from AED1,200 per night. Visit fairmont.com/abu-dhabi.

LuLu®

Goodness forever!

Family time with Flavourful Moments!



TRULY AMERICAN

NOW AVAILABLE IN STORES AND ONLINE.

Munch on some crunch as you indulge in your favourite movie in the coziness of home with your loved ones. The all new delicious Lulu Popcorns now in exciting flavours.

POP & SERVE 3 Min

LuLu® Where the world comes to shop

www.lulugoodness.com

Competitions

Fabulous prizes, from dining vouchers to gourmet goodies, up for grabs

DINING VOUCHER FOR HARVESTERS, WORTH AED800



Celebrating a legacy of over three decades, the renowned British restaurant and pub is the ideal choice for those seeking a venue to enjoy live sports, music, and daily happy hours, featuring both indoor and outdoor seating along with multiple screens.

DINING VOUCHER FOR THE AUTHENTIC LEBANESE EATERY, BARBAR, WORTH AED500



The renowned traditional eatery originating from Lebanon and establishing its presence in the GCC in 2021, has expanded its menu offerings with the introduction of over 20 new dishes. Enhancing their already extensive selection, the latest additions across Barbar's venues in the UAE, Qatar, and KSA encompass manakish, wraps, burgers, hot mezze, salads, sandwiches, desserts, and more. Among the standout dishes are the Chicken Francisco Caesar salad, Soujouk burger, Shawarma chicken special, Makali sandwich, Halloumi pesto sandwich, Soujouk & cheese wrap, and more.

DINING VOUCHER FOR KOVALAM, WORTH AED500



Celebrating its 25th year, Kovalam stands as a distinguished multi-cuisine restaurant, inviting guests into a tastefully designed ambience that encapsulates the essence of southern charm. Renowned for its diverse menu encompassing Indian, Chinese, and Continental cuisines, the restaurant provides a homely yet sophisticated atmosphere reminiscent of the "soul of southern charm," featuring lush greenery and a stunning interior for a refreshing dining experience that takes guests on a flavorful journey from Kerala and beyond.

DINING VOUCHER AT THE GLOBAL ITALIAN MARKETPLACE, EATALY, WORTH AED500



The world's largest Italian food market and restaurant chain embraces the "Eat, Shop, and Learn" mantra, providing a quintessential taste of Italy. The diverse offerings, including full-service restaurants, casual dining, and quick-service counters, cater to both dine-in and takeaway preferences, ensuring accessibility to exquisite Italian gastronomy for every customer. The expansive menu features signature pizzas, pastas, salads, and a range of classic Italian meals made in-house with fresh, high-quality ingredients. Eataly's in-house store also offers a wide selection of local produce, premium ingredients, and over 1500 Italian products.



DINING VOUCHER FOR CHAIHONA NO 1 BY VASILCHUKI RESTAURANT, WORTH AED500

Chaihona No. 1 by Vasilchuki is set to make its debut in Dubai Marina, offering a modern fusion menu and an innovative dine-and-shop concept starting in December. Notable menu items include the fresh Olivier Crab Salad and the Bubble Gum drink with Vanilla ice cream. Open throughout the day for breakfast, lunch, and dinner, Chaihona No. 1 caters to families and offers free kid's workshops for a delightful dining experience with picturesque Marina views.



DINING VOUCHER AT CLAP, WORTH AED500

Embark on a culinary journey with CLAP, featuring distinctive Tokyo-inspired cuisine and an opportunity to win an intimate dining experience in Riyadh, where tradition and innovation harmoniously captivate connoisseurs and adventurous foodies.



DINING VOUCHER FOR GRAND GOURMET, WORTH AED500

Indulge in a feast for the senses at Grand Gourmet with an extensive selection of 200+ delectable dishes spanning diverse cuisines. Led by Executive Chef James Kang, with over three decades of culinary expertise, our buffet extravaganza promises an exceptional dining experience for every palate. Immerse yourself in the richness of Arabic, Indian, Korean, Japanese, Thai, and more cuisines meticulously prepared to perfection. Under Chef Kang's guidance, Grand Gourmet takes dining to new heights with live grills, wood-fired pizza ovens, shawarma counters, sushi bars, and tantalising tandoori delicacies.

To be in with a chance of winning these prizes, visit our competitions page on ***bbcgoodfoodme.com***, or simply scan this QR code with your mobile to directly to the website.

*Terms & conditions apply. Employees of CPI Media Group and entrants below 21 years old are not eligible to enter. Winners will be selected on random basis from correct entries.


TANUKI
Discover a theater of pure taste
A stage where authentic Japanese flavors take the spotlight
tanuki.uae
reservations@tanuki-uae.com
Level 3, City Centre Al Zahia, Sharjah

The Cove Rotana

Resort – Ras Al Khaimah

Introducing Club Cove

An escape reimagined where luxury is experienced through an elevated lens.



For bookings, please email

res1.cove@TheCoveRak.com or call **+ 971 7 206 6000**